



# ASIAN NOODLE SALAD



## QimiQ BENEFITS

- Creamy consistency
- Full taste with less fat content
- Dressings made with QimiQ cling better to salads



15



easy

## INGREDIENTS FOR 10 PORTIONS

**200 g** QimiQ Classic, room temperature

**100 ml** Sesame seed oil, roasted

**45 ml** Rice vinegar

**7 g** Sriracha hot chili sauce

**25 g** White Miso paste

**25 g** Oyster sauce

**5 g** Salt

**450 g** Udon noodles

**450 g** Shrimps 16/20 P&D

**100 g** White onions, chopped

**100 g** Red apples, diced

**70 g** Water chestnuts

**25 g** Chinese sausages, finely sliced

**30 g** Daikon sprouts

**75 g** Red bell pepper(s), chopped

**25 g** Green onion(s), finely sliced

**70 g** Bamboo shoots, tinned and drained

**15 g** Black sesame seeds, roasted

**15 g** White sesame seeds, roasted

## METHOD

1. For the dressing: whisk the unchilled QimiQ Classic smooth. Add the sesame oil and whisk slowly until the mixture has emulsified.
2. Add the rice vinegar, Sriracha sauce, Miso paste, oyster sauce and salt and blend well.
3. Cook the Udon noodles, strain and allow to cool.
4. Add the shrimps, dressing and the remaining ingredients to the noodles and mix gently. Chill until needed.
5. Garnish with the diced peppers, daikon sprouts, green onions and toasted sesame seeds.