



TRIO OF APPLE 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

250 g QimiQ Classic, room temperature

125 ml Olive oil

20 ml Lemon juice

45 g Dijon mustard

150 g Sour cream 10 % fat

15 g Honey

5 g Salt

2 g Black pepper, ground

100 g Asian pear, julienne

100 g Red Delicious apple(s), julienne

100 g Honeycrisp apple(s), julienne

45 g Celeriac, julienne

25 g Pistachios

45 g Walnuts, minced

40 g Cranberries, dried

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Slowly incorporate the olive oil, until a good emulsion is reached.
2. Add the lemon juice, Dijon mustard, sour cream, honey, salt and pepper and mix well.
3. Fold in the remaining ingredients and allow to chill.
4. Serve in small tarts as a snack or appetizer.