



POTATO SALAD DRESSING

QimiQ BENEFITS

- Acid stable and does not curdle
- Dressings made with QimiQ cling better to salads
- Quick and simple preparation



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easy

INGREDIENTS FOR 1 2 PINTS

125 g QimiQ Classic, room temperature

400 g Canola oil

52 g Mustard

194 g Vinegar

130 g Swiss Vinegar

68 g Water

25 g Beef stock powder

9 g Garlic, fresh

0.6 g Pepper

5 g Salt

METHOD

1. Blend all of the ingredients together until smooth.