

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

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	125 g	QimiQ Classic, room temperature
194 g Vinegar 130 g Swiss Vinegar 68 g Water 25 g Beef stock powder 9 g Garlic, fresh 0.6 g Pepper	400 g	Canola oil
130 g Swiss Vinegar 68 g Water 25 g Beef stock powder 9 g Garlic, fresh 0.6 g Pepper	52 g	Mustard
68 g Water 25 g Beef stock powder 9 g Garlic, fresh 0.6 g Pepper	194 g	Vinegar
25 g Beef stock powder 9 g Garlic, fresh 0.6 g Pepper	130 g	Swiss Vinegar
9 g Garlic, fresh 0.6 g Pepper	68 g	Water
0.6 g Pepper	25 g	Beef stock powder
	9 g	Garlic, fresh
5 g Salt	0.6 g	Pepper
	5 g	Salt

METHOD

1. Blend all of the ingredients together until smooth.