



LIGHT SPRING VEGETABLE SALAD WITH SMOKED SALMON



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Dressings made with QimiQ cling better to salads
- Quick and simple preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g Kohlrabi

150 g Green peas

1 bunch(es) Green onion(s)

120 g Smoked salmon, sliced

FOR THE DRESSING

125 g QimiQ Classic, room temperature

2 tbsp Olive oil

1 bunch(es) Dill, finely chopped

0.5 Orange(s), juice only

Salt

Black pepper, freshly ground

METHOD

1. Peel the kohlrabi and cut into 1 cm thick dice. Cook in salted water until soft. Allow to chill.
2. For the dressing: whisk the unchilled QimiQ Classic smooth. Add the olive oil, spices and orange juice and mix well. Season to taste with salt and pepper.
3. Add the vegetables, spring onions and smoked salmon and serve garnished with fresh dill.