



RANCH POTATO SALAD



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality
- Quick and simple preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

230 g QimiQ Classic, room temperature

1 kg Potatoes, small

45 g Streaky bacon, diced

58 g Red onion(s), diced

6 g Dill, minced

160 g Mayonnaise 80 % fat

110 g Sour cream 15 % fat

60 g Culinary Masters ranch seasoning

40 g Green onion(s)

9 g Salt

METHOD

1. Boil the potatoes until soft. While the potatoes are boiling, prepare the dressing and sauté the bacon until crispy.
2. For the dressing: whisk the unchilled QimiQ Classic smooth. Add the mayonnaise and whisk until smooth. Add the onions, parsley, sour cream and Culinary Masters ranch seasoning and mix well.
3. Slice the potatoes while still hot and add the dressing. Garnish with scallions and crispy bacon and serve.