



SPINACH AND CARROT SALAD WITH SEA-BUCKTHORN DRESSING



QimiQ BENEFITS

- Quick and simple preparation
- Creamy indulgent taste with less fat
- Dressings made with QimiQ cling better to salads
- Binds with fluid - no separation of ingredients
- Reduces discoloration



15



easy

INGREDIENTS FOR 4 PORTIONS

400 g Leaf spinach

250 g Carrot(s), coarsely grated

FOR THE DRESSING

125 g QimiQ Classic, room temperature

125 g Low fat yogurt

125 ml Water

1 tbsp Walnuts, finely chopped

2 tsp Sea-buckthorn berry pulp, sweetened

2 tbsp Apple cider vinegar

Salt and pepper

METHOD

1. For the dressing: whisk QimiQ Classic smooth.
2. Add the remaining ingredients, season to taste and use to marinate the spinach and carrot salad.