



# COLESLAW



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients
- Quick and simple preparation



15



easy

## INGREDIENTS FOR 4 PORTIONS

**125 g** QimiQ Classic, room temperature

**5 tbsp** Vegetable oil

**3 tbsp** Apple cider vinegar

Salt

Black pepper, freshly ground

**400 g** White cabbage, finely shredded

**100 g** Carrot(s), peeled

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Quickly whisk in the oil, vinegar, salt and pepper. Add the marinade to the sliced vegetables and season to taste.