



# TOMATO AND CILANTRO MAYONNAISE WITH LIME



## QimiQ BENEFITS

- No eggs required
- Creamy indulgent taste with less fat
- Quick and simple preparation



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easy

## INGREDIENTS FOR 1 KG

**500 g** QimiQ Classic, room temperature

**250 ml** Sunflower oil

**30 g** Mustard

**40 g** Tomato paste

**160 g** Tomato(es), cored, finely diced

**10 g** Cilantro / coriander, finely chopped

**2** Lime(s), juice and finely grated zest

**2 pinch(es)** Chili powder

Salt and pepper

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Slowly whisk in the oil. Add the remaining ingredients and mix well. Season to taste.