



# HOMEMADE QIMINAISE, BASE RECIPE (400 G)



## QimiQ BENEFITS

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



5



easy

## Tips

Qiminaise can be used as a base sauce for dressings or dip sauces. Qiminaise gets firm in the refrigerator and has to be whisked smooth before use.

## INGREDIENTS FOR 400 G

**250 g** QimiQ Classic, room temperature

**125 ml** Sunflower oil

**1 tbsp** Mustard

**1** Lemon(s), juice only

Salt and pepper

## METHOD

1. Whisk the unchilled QimiQ Classic smooth.
2. Add the oil, mustard, lemon juice and seasoning. Continue to whisk until creamy.