



HOMEMADE QIMINAISE, BASE RECIPE (200 G)



QimiQ BENEFITS

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



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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 200 G

125 g QimiQ Classic, room temperature

60 ml Sunflower oil

1 tsp Mustard

0.5 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.