



HERRING, APPLE AND GHERKIN SALAD



QimiQ BENEFITS

- Longer shelf life without loss of quality
- Acid stable and does not curdle
- No separation of added liquids



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easy

Tips

Serve with brown bread.

INGREDIENTS FOR 4 PORTIONS

125 g	QimiQ Classic, room temperature
60 ml	Sunflower oil
1 tsp	Mustard
0.5	Apple, peeled, finely diced
40 g	White cabbage, finely shredded
100 g	Potatoes, peeled and cooked, finely diced
0.5	Red onion(s), finely diced
40 g	Pickled gherkins, finely diced
220 g	White herring fillets(s), finely diced
0.5 tsp	Sugar
1 pinch(es)	Cayenne pepper
1	Garlic clove(s), finely chopped
30 ml	White balsamic vinegar
1 dash of	Lemon juice
	Salt and pepper

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Slowly whisk in the oil. Add the remaining ingredients and mix well.
2. Season to taste with salt and pepper and chill lightly.
3. Stir well before serving.