



YOGURT DRESSING



QimiQ BENEFITS

- Acid stable and does not curdle
- No mayonnaise required
- At least 1 week shelf life when chilled



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easy

INGREDIENTS FOR 975 G

125 g QimiQ Classic, room temperature

270 Sunflower oil

500 g Yogurt 10 % fat

80 White balsamic vinegar

1 Garlic clove(s), finely chopped

1 pinch(es) Sugar

Salt and pepper

METHOD

1. Blend the ingredients with an immersion blender until smooth.
2. content not maintained in this language