



VEGETABLE SALAD



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Salad tastes light and digestible
- Quick and simple preparation



15



easy

Tips

Allow to rest for 20 minutes before serving.

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic, room temperature

160 g Sugar peas

230 g Kohlrabi , diced

80 g Broccoli

100 g Carrot(s), cut into strips

2 Red bell pepper(s), diced

80 g Cherry tomatoes, quartered

70 ml Olive oil

1 tsp Basil, finely chopped

1 Garlic clove(s), finely chopped

40 g Green olives

Salt and pepper

2 tbsp White balsamic vinegar

METHOD

1. Sauté the vegetables in hot olive oil and remove from the pan.
2. Whisk the unchilled QimiQ Classic smooth. Add the vegetables and the remaining ingredients and mix well.
3. Season to taste and serve.