



SEAFOOD SALAD



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Dressings made with QimiQ cling better to salads



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g Mixed seafood [shrimp, crabmeat and crawfish]

150 g Celery, diced

150 g Red bell pepper(s), diced

150 g Mango(es), diced

FOR THE DRESSING

125 g QimiQ Classic, room temperature

125 g Sour cream 15 % fat

50 ml Vegetable oil

30 ml Lemon juice

10 g Sugar

15 g Tomato ketchup

Salt

Cayenne pepper

Parsley, finely chopped

METHOD

1. Add the seafood to the celery, bell peppers and mango and mix well.
2. For the dressing, whisk QimiQ Classic smooth.
3. Add the remaining ingredients and mix well.
4. Toss the salad in the dressing and season to taste.
5. Chill for one hour.