



WINTER SALAD WITH HONEY MUSTARD DRESSING



QimiQ BENEFITS

- Acid stable and does not curdle
- No mayonnaise required
- Quick and simple preparation



15



easy

Tips

Maple syrup can be used instead of honey.

INGREDIENTS FOR 4 PORTIONS

FOR THE DRESSING

125 g QimiQ Classic, room temperature

3 tbsp White wine vinegar

40 ml Rapeseed oil

2 tbsp Honey

2 tsp Dijon mustard

200 ml Water

Salt and pepper

FOR THE SALAD

1 Radicchio lettuce, chopped

3 Chicory, chopped

1 Chinese cabbage, chopped

100 g Lamb's lettuce

METHOD

1. For the dressing: mix all the ingredients together until smooth using an immersion blender.
2. For the salad: arrange the salad as required. Sprinkle the dressing onto the salad and garnish as required.