



LAMB'S LETTUCE SALAD WITH WALNUT BACON DRESSING



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Acid stable and does not curdle
- Quick and simple preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE DRESSING

250 g QimiQ Classic, room temperature

300 g Sour cream 15 % fat

100 ml Olive oil

50 ml Walnut oil

50 ml Water

80 g Dijon mustard

70 ml Vinegar

Salt and pepper

100 g Streaky bacon, diced

FOR THE SALAD

500 g Lamb's lettuce

12 Cherry tomatoes, quartered

6 Egg(s), hard boiled

150 g Brown bread, diced

METHOD

1. For the dressing: mix all the ingredients (except the bacon) together until smooth using an immersion blender.
2. Roast the bacon cubes until crispy and mix into the dressing.
3. For the salad: wash the salad and arrange with the quartered tomatoes, eggs and brown bread cubes. Sprinkle with the dressing and serve.