



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 10 PORTIONS

FOR THE DRESSING

250 g QimiQ Classic, room temperature

60 ml White wine vinegar

80 ml Rapeseed oil

2 tbsp Honey

1 tbsp Dijon mustard

400 ml Water

Salt and pepper

FOR THE SALAD

2 Radicchio lettuce, chopped

6 Chicory, chopped

2 Chinese cabbage, chopped

200 g Lamb's lettuce

METHOD

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