



# 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 10 PORTIONS

### FOR THE DRESSING

**500 g** QimiQ Classic, room temperature

**600 g** Sour cream 15 % fat

**200 ml** Olive oil

**100 ml** Walnut oil

**100 ml** Water

**160 g** Dijon mustard

**140 ml** Vinegar

Salt and pepper

**200 g** Streaky bacon, diced

### FOR THE SALAD

**1 kg** Lamb's lettuce

**25** Cherry tomatoes, quartered

**12** Egg(s), hard boiled

**300 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.