

WALNUT AND BACON DRESSING



QimiQ BENEFITS

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





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easy

INGREDIENTS FOR 10 PORTIONS

400 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

METHOD

- 1. Mix all the ingredients (except the bacon) together until smooth using an immersion blender.
- 2. Fry the bacon cubes until crispy and mix into the dressing.