



WALNUT AND 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

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.