

BLUE CHEESE DRESSING



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Enhances the natural taste of added ingredients





10

easy

INGREDIENTS FOR 10 PORTIONS

270 g 90/10 Oil blend 500 g Greek style yogurt 80 g White balsamic vinegar 2 g Sugar 170 g Blue cheese min. 45 % fat , crumbled Salt and pepper	125 g	QimiQ Classic,
80 g White balsamic vinegar 2 g Sugar 170 g Blue cheese min. 45 % fat , crumbled	270 g	90/10 Oil blend
2 g Sugar 170 g Blue cheese min. 45 % fat , crumbled	500 g	Greek style yogurt
170 g Blue cheese min. 45 % fat , crumbled	80 g	White balsamic vinegar
·	2 g	Sugar
Salt and pepper	170 g	Blue cheese min. 45 % fat , crumbled
		Salt and pepper

METHOD

- 1. Whisk the QimiQ Classic smooth.
- 2. Whisk in the oil, yogurt, vinegar, sugar, salt and pepper.
- 3. Fold in the blue cheese crumbles.