



# EGG SALAD



## QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Creamy indulgent taste with less fat
- Quick and easy preparation



20



easy

## INGREDIENTS FOR 10 PORTIONS

6 Egg(s), hard boiled, coarsely chopped

### FOR THE DRESSING

32 g QimiQ Classic, room temperature

32 g Mayonnaise, 40 % fat

21 g Apple cider vinegar

28 g Sugar

28 g Cider, cooked

28 Parsley, chopped

Salt and pepper, to taste

## METHOD

1. For the dressing: whisk the QimiQ Classic smooth. Add the remaining ingredients and whisk together until smooth.
2. Toss the chopped eggs into the dressing, season with salt and pepper and serve chilled.