



# RED RELISH THOUSAND ISLAND DRESSING



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 10 PORTIONS

**125 g** QimiQ Classic, room temperature

**125 g** Mayonnaise, 40 % fat

**57 g** Tomato ketchup

**57 g**

**2** White onion(s), finely diced

**1 g** Garlic powder

**4 g** White balsamic vinegar

Salt

## METHOD

1. Blend the ingredients together with an immersion blender until smooth.
2. Serve in a burger or as a salad dressing.