



# CREAMY COLD CHIVES SAUCE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients
- Longer shelf life without loss of quality
- Reduces skin formation



15



easy

## INGREDIENTS FOR 10 PORTIONS

**500 g** QimiQ Classic, room temperature

**250 g** Natural yogurt

**4** Egg(s), hard boiled

**1 bunch(es)** Chives, finely chopped

Salt

Pepper

Worcestershire sauce (optional)

## METHOD

1. Whisk QimiQ smooth.
2. Add the remaining ingredients, season to taste and mix well.