



MEDITERRANEAN BREAD SALAD



QimiQ BENEFITS

- Acid stable and does not curdle
- Dressings made with QimiQ cling better to salads



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE DRESSING

200 g	Red bell pepper(s), quartered
125 g	QimiQ Classic, room temperature
30 ml	Balsamic vinegar
3 g	Garlic, finely chopped
	Salt and pepper
	Sugar
	Oregano

FOR THE SALAD

150 g	Zucchini, diced
150 g	Eggplant, diced
150 g	Cherry tomatoes, halved
150 g	Red onion(s), diced
50 g	Pine nuts
	Olive oil
	Salt and pepper
150 g	Ciabatta bread, diced
	Basil

METHOD

1. For the dressing, stew the peppers in a hot oven at 360° F (convectional oven) for approx. 8 minutes. Add the soft peppers to the remaining ingredients and blend smooth.
2. For the salad, fry the vegetables and pine nuts in oil, season to taste and marinate with the dressing.
3. Fry the diced bread until golden brown. Serve sprinkled over the warm salad with the basil.