



CHILLED AVOCADO SOUP



QimiQ BENEFITS

- Acid stable and does not curdle
- No separation of added liquids
- Enhances the natural taste of added ingredients
- Quick and easy preparation



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easy

INGREDIENTS FOR 4 PORTIONS

100 g QimiQ Classic, unchilled

200 g Avocado(s), peeled

100 g Natural yoghurt

500 ml Vegetable stock

50 ml Lime juice

Garlic, chopped

Red chilli pepper, fresh, chopped

METHOD

1. Blend the ingredients together until smooth and chill.
2. Serve well chilled.