



SHRIMP COCKTAIL IN YOGHURT-MANGO-SAUCE



QimiQ BENEFITS

- Quick and easy preparation
- Creamy indulgent taste with less fat
- Dressings made with QimiQ cling better to salads



15



easy

INGREDIENTS FOR 4 PORTIONS

300 g Shrimp, peeled, ready to eat
Dill, finely chopped

FOR THE SAUCE

125 g QimiQ Classic, unchilled
125 g Low fat yoghurt
125 g Mango(es), pureed
45 ml Mango juice
Salt
Cayenne pepper

METHOD

1. For the sauce: whisk the unchilled QimiQ Classic smooth.
2. Add the yoghurt, mango puree, mango juice, salt and pepper and mix well.
3. Fold in the shrimps and garnish with dill.