



STRAWBERRY GAZPACHO



QimiQ BENEFITS

- Full taste with less fat content
- Binds with fluid - no separation of ingredients



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easy

INGREDIENTS FOR 4 PORTIONS

125 g	QimiQ Classic
500 g	Strawberries
180 g	Cucumber(s), peeled
100 g	Red onion(s)
5 g	Cilantro
10 g	Flat-leaf parsley
1 tbsp	Red wine vinegar
	Lemon juice, from 1/2 lemon
10 ml	Olive oil extra virgin
1 pinch(es)	Salt
	Black pepper, ground
1 small	Garlic clove(s), squeezed
	Basil, fresh
1 dash of	Hot sauce

TO GARNISH

	Coriander leaves
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METHOD

1. Place the QimiQ Classic, 3/4 of the washed strawberries, 1/2 of the cucumbers, 1/2 of the onions, 1/4 of the cilantro and the parsley into a food processor and blend at high speed until pureed (for about 30 sec.).
2. Place the mixture into a suitable vessel, cover and chill.
3. Finely dice the rest of the ingredients. Mix with the pureed mixture, season and chill until needed for service.
4. Serve in a chilled bowl, garnish with coriander leaves.