



SHRIMPS IN COCKTAIL DIP SAUCE



QimiQ BENEFITS

- Acid and alcohol stable
- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients



15



easy

INGREDIENTS FOR 10 PORTIONS

160 g QimiQ Classic

250 g Mayonnaise 80 % fat

80 g Tomato ketchup

20 g Dijon mustard

20 g Horseradish, grated

4 cl Brandy

Salt

Black pepper, freshly ground

500 g Shrimps, ready to eat

2 Avocado(s), diced

1 Red pepper(s), finely diced

Lettuce leaves, to decorate

METHOD

1. For the cocktail sauce: place the QimiQ Classic, mayonnaise, ketchup, mustard, horseradish, brandy, salt and pepper into a mixing bowl and blend until smooth.
2. Fold in the shrimps. Add the avocado and red pepper.
3. Garnish with salad leaves and serve.