



# AVOCADO DIP



## QimiQ BENEFITS

- Reduces discolouration
- Binds with fluid - no separation of ingredients
- Longer presentation times without loss of quality



15



easy

## INGREDIENTS FOR 4 PORTIONS

**125 g** QimiQ Classic, unchilled

**2** Avocado(s), peeled

**1 tbsp** Hot mustard

**125 g** Natural yoghurt

Lemon juice

Tabasco sauce

Salt and pepper

## METHOD

1. Whisk QimiQ Classic smooth.
2. Add the avocados, mustard, yoghurt, lemon juice, tabasco sauce and spices and blend with an immersion blender until smooth. Chill and whisk smooth before serving.