



AVOCADO FILLED WITH HERB CREAM



QimiQ BENEFITS

- Quick and easy preparation
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 4 PORTIONS

2 Avocado(s)

Lemon juice

FOR THE CREAM

125 g QimiQ Classic, unchilled

250 g Low fat quark [cream cheese]

3 tbsp Low fat yoghurt

1 Garlic clove(s), finely chopped

Mixed herbs, finely chopped

2 tbsp Lemon juice

Salt and pepper

METHOD

1. To prepare the cream; Whisk QimiQ Classic smooth.
2. Add the remaining ingredients and season to taste.
3. Place in a piping bag with a star shaped nozzle and chill.
4. Halve the avocados and remove the stone. Brush with lemon juice and pipe the herb cream into the centre.
5. Serve immediately (avocado discolours very quickly).