QimiQ

GUACAMOLE



QimiQ BENEFITS

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





15

easy

INGREDIENTS FOR 10 PORTIONS

113 g	QimiQ Classic, unchilled
170 g	Red onion(s), finely diced
120 g	Tomato(es), diced
14 g	Cilantro, minced
4 g	Garlic, minced
28 g	Lime juice
14 g	Lemon juice
360 g	Avocado(s)
	Salt and pepper

METHOD

- 1. Whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients, except the avocado, and season to taste.
- 2. Cut the avocado in half, remove the stone and crush the fruit well with a fork.
- 3. Add to the QimiQ mixture, stir well and season.