



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.