



STRAWBERRY GAZPACHO WITH AVOCADO CRÈME FRAICHE FOAM



QimiQ BENEFITS

- Full taste with less fat content
- Acid stable and does not curdle
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE AVOCADO CRÈME FRAICHE FOAM

- 150 g QimiQ Whip Pastry Cream
- 10 g Spinach, pureed
- 200 g Avocado(s)
- 60 ml Lemon juice
- 15 ml Olive oil extra virgin
- 2 g Salt
- 1 g White pepper
- 100 g Crème fraîche

TO GARNISH

- 2 g Prosciutto crisps

FOR THE STRAWBERRY GAZPACHO

- 290 g QimiQ Classic
- 1500 g Strawberries
- 500 g Cucumber(s), peeled
- 350 g Red onion(s)
- 20 g Cilantro
- 30 g Flat-leaf parsley
- 15 g Jalapeno peppers
- 80 g Red wine vinegar
- 45 ml Lemon juice
- 30 ml Olive oil extra virgin
- 9 g Salt
- 0.3 g Black pepper, ground
- 15 g Garlic, squeezed
- 2 g Basil, fresh
- 0.85 g Hot sauce

TO GARNISH

- Coriander leaves

METHOD

1. For the foam: burr mix the ingredients in a suitable vessel until smooth.
2. Pour into an iSi Gourmet Whip bottle, charge and chill vertically until needed.
3. For the prosciutto crisps: slice the prosciutto very thinly and place on a silicon mat. Cover with another silicon mat and top with 2-3 sheet pans. Cook at low temperature for several hours or until nice and crisp.
4. For the strawberry gazpacho: place the QimiQ Classic, 3/4 of the washed strawberries, 1/2 of the cucumbers, 1/2 of the onions, 1/4 of the cilantro and the parsley into a food processor and blend at high speed until pureed (for about 30 sec.).
5. Place the mixture into a suitable vessel, cover and chill.
6. Finely dice the rest of the ingredients. Mix with the pureed mixture, season and chill until needed for

service.

7. Serve in a chilled bowl topped with the Avocado and Creme Fraiche Foam. Garnish with coriander leaves.