



# CHILLED AVOCADO SOUP



## QimiQ BENEFITS

- Acid stable and does not curdle
- No separation of added liquids
- Enhances the natural taste of added ingredients
- Quick and easy preparation



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easy

## INGREDIENTS FOR 10 PORTIONS

**200 g** QimiQ Classic, unchilled

**400 g** Avocado(s), peeled

**200 g** Natural yoghurt

**1000 ml** Vegetable stock

**100 ml** Lime juice

**5 g** Garlic, chopped

**5 g** Red chilli pepper, fresh, chopped

## METHOD

1. Blend the ingredients together until smooth and chill.
2. Serve well chilled.