



AVOCADO CREAM DIP



QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Foolproof real cream product, cannot be over whipped
- Acid stable and does not curdle
- One bowl preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

200 g QimiQ Whip Pastry Cream, chilled

4 Avocado(s), softened

30 ml Lemon juice

30 ml Olive oil

50 g Onion(s), finely diced

100 g Tomato(es), finely diced

10 g Cilantro, finely chopped

Salt and pepper

Tabasco sauce

METHOD

1. Lightly whip the cold QimiQ Whip Pastry Cream until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the soft avocados, lemon juice and olive oil and continue to whisk at top speed until the required volume has been achieved.
3. Fold in the chopped onions, tomatoes and coriander and season to taste with salt, pepper and tabasco.
4. Allow to chill for approx. 2-3 hours.