



# AVOCADO AND SHRIMP CREAM



## QimiQ BENEFITS

- Reduces discolouration
- Binds with fluid - no separation of ingredients
- Enhances the natural taste of added ingredients



25



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE AVOCADO MOUSSE

**235 g** QimiQ Whip Pastry Cream, chilled  
**535 g** Avocado(s), peeled  
Salt  
White pepper, ground  
**6 g** Coriander leaves, finely chopped  
**30 ml** Lemon juice

### FOR THE SALAD

**250 g** Shrimp, peeled  
**200 g** Avocado(s), finely diced  
**60 g** Red onion(s), finely chopped  
**130 g** Tomato(es), cored  
**115 g** Sweet pepper(s), finely diced  
**40 g** Poblano pepper, finely chopped  
Salt  
White pepper, ground

### FOR THE DRESSING

**60 ml** Olive oil  
**8 ml** Soya sauce  
**8 ml** Balsamic vinegar, white

## METHOD

1. For the mousse: lightly whip the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Mash the avocado with a fork, add to the QimiQ Whip Pastry Cream (previously QimiQ Whip) and continue to whip until the required volume has been achieved. Season with the salt, pepper, chilantro and lemon juice.
3. For the salad, sauté the shrimp and remove from the heat. Gently toss with the remaining ingredients and marinate with the dressing.
4. Assemble the verrines layer by layer and chill for at least 4 hours (preferably over night). Serve decorated with whole shrimp, edible flowers, micro greens and fried purple potato chips.