



SHRIMP COCKTAIL WITH MANGO DRESSING



QimiQ BENEFITS

- Acid stable and does not curdle
- Dressings made with QimiQ cling better to salads
- Full taste with less fat content



15



easy

INGREDIENTS FOR 4 PORTIONS

- 400 g** Shrimp, ready to eat
- 60 g** Red bell pepper(s), finely diced
- 60 g** Celeriac, finely diced
- 100 g** Arugula [Rocket leaf]

FOR THE DRESSING

- 125 g** QimiQ Classic, room temperature
- 200 g** Mango(es), roughly chopped
- 40 ml** Balsamic vinegar, white
- 50 ml** Olive oil
- 20 ml** Lemon juice
- Salt and pepper
- 100 ml** Water
- Garden herbs, fresh, to garnish

METHOD

1. Add the shrimps to the bell pepper, celeriac and rocket leaf and mix well.
2. For the dressing: blend the ingredients together with an immersion blender until smooth.
3. Marinate the salad with the dressing and serve garnished with the fresh herbs.