



SHRIMPS IN COCKTAIL DIP SAUCE



QimiQ BENEFITS

- Acid and alcohol stable
- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients



15



easy

INGREDIENTS FOR 4 PORTIONS

80 g	QimiQ Classic
125 g	Mayonnaise 80 % fat
40 g	Tomato ketchup
2 tsp	Dijon mustard
2 tsp	Horseradish, grated
2 cl	Brandy
	Salt
	Black pepper, freshly ground
250 g	Shrimp, ready to eat
1	Avocado(s), diced
0.5	Red bell pepper(s), finely diced
	Lettuce leaves, to decorate

METHOD

1. For the cocktail sauce: place the QimiQ Classic, mayonnaise, ketchup, mustard, horseradish, brandy, salt and pepper into a mixing bowl and blend until smooth.
2. Fold in the shrimps. Add the avocado and red pepper.
3. Garnish with salad leaves and serve.