



SHRIMP COCKTAIL



QimiQ BENEFITS

- Quick and simple preparation
- Creamy indulgent taste with less fat
- Dressings made with QimiQ cling better to salads



15



easy

INGREDIENTS FOR 4 PORTIONS

300 g Shrimp, peeled, ready to eat

FOR THE YOGHURT-MANGO-SAUCE

125 g QimiQ Classic, room temperature

125 g Low fat yogurt

3 tbsp Mango(es), pureed

45 ml Mango juice

Salt

Cayenne pepper

Dill, finely chopped

METHOD

1. For the yogurt and mango sauce: whisk the unchilled QimiQ Classic smooth.
2. Add the yogurt, mango puree, mango juice, salt and pepper and mix well.
3. Fold in the shrimps and garnish with dill.