



CHILLED AVOCADO SOUP



QimiQ BENEFITS

- Acid stable and does not curdle
- No separation of added liquids
- Enhances the natural taste of added ingredients
- Quick and simple preparation



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easy

INGREDIENTS FOR 4 PORTIONS

100 g QimiQ Classic, room temperature

200 g Avocado(s), peeled

100 g Natural yogurt

500 ml Vegetable stock

50 ml Lime juice

Garlic, minced

Red chilli pepper, fresh, minced

METHOD

1. Blend the ingredients together until smooth and chill.
2. Serve well chilled.