



AVOCADO PANNA COTTA WITH CRAYFISH



QimiQ BENEFITS

- Quick and simple preparation
- Guaranteed stable and compact
- Saves time and resources
- Full creamy taste with less fat and cholesterol
- All natural, contains no preservatives, additives or emulsifiers



15



easy

INGREDIENTS FOR 6 PORTIONS

300 g QimiQ Classic, room temperature

200 g Avocado(s), very ripe

50 ml Lime juice

50 g Green onion(s), finely sliced

200 g Crayfish tails, diced

Salt and pepper

METHOD

1. Blend the QimiQ Classic, avocado and lime juice together with a burr mixer until completely smooth.
2. Add the scallions and crayfish and mix well. Pour into molds and chill for at least 4 hours, preferably over night.