



SHRIMP COCKTAIL WITH MANGO DRESSING



QimiQ BENEFITS

- Acid stable and does not curdle
- Dressings made with QimiQ cling better to salads



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easy

INGREDIENTS FOR 10 PORTIONS

- 800 g** Shrimp, ready to eat
- 120 g** Red bell pepper(s), finely diced
- 120 g** Celeriac, finely diced
- 200 g** Arugula [Rocket leaf]

FOR THE DRESSING

- 250 g** QimiQ Classic, room temperature
- 400 g** Mango(es), roughly chopped
- 80 ml** Balsamic vinegar, white
- 100 ml** Olive oil
- 40 ml** Lemon juice
- Salt and pepper
- 200 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.