



SHRIMP COCKTAIL IN YOGURT-MANGO-SAUCE



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

Dill, finely chopped

FOR THE SAUCE

125 g QimiQ Classic, room temperature

125 g Low fat yogurt

125 g Mango(es), pureed

45 ml Mango juice

Salt

Cayenne pepper

METHOD

1. For the 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.