



AVOCADO SALAD WITH PRAWNS FOR THERMOMIX



QimiQ BENEFITS

- Acid stable and does not curdle
- Longer shelf life without loss of quality
- Quick and easy preparation



15



easy

Tips

Finish with dill.

INGREDIENTS FOR 4 PORTIONS

150 g QimiQ Classic, room temperature

2 Avocado(s), cored

2 tsp Lemon juice

4 tbsp Tomato ketchup

4 tbsp Mayonnaise 80 % fat

Salt and pepper

Dill

200 g Prawns, ready to eat

METHOD

1. Cut the avocado into cubes and sprinkle with the lemon juice.
2. Place the QimiQ Classic, mayonnaise, tomato ketchup, salt, pepper and dill into the Thermomix bowl with the butterfly whisk and mix for 1 minute / speed 3.
3. Fold in the avocado and prawns. Serve garnished with fresh herbs.