



# AVOCADO SALAD WITH PRAWNS IN PUFF PASTRY



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 6 PORTIONS

<b>75 g</b>	QimiQ Classic, room temperature
<b>1</b>	Avocado(s), cored
<b>1 tsp</b>	Lemon juice
<b>2 tbsp</b>	Tomato ketchup
<b>2 tbsp</b>	Mayonnaise 80 % fat
	Salt and pepper
	Dill
<b>100 g</b>	Prawns, ready to eat
<b>270 g</b>	Fresh butter puff pastry
<b>1</b>	Egg(s), to brush

## METHOD

1. Preheat the oven to 400 °F (conventional oven).
2. Cut the avocado into cubes and sprinkle with the lemon juice.
3. Whisk the unchilled QimiQ Classic smooth. Add the tomato ketchup, mayonnaise, salt, pepper and dill and mix well
4. Fold in the avocado and prawns.
5. For the pastry cases: roll out the pastry. Using a round cookie cutter cut out 3 circles of pastry for each case. One circle will be used as a base. With a smaller round cookie cutter cut out the centre of two pastry circles, creating two rings. Place the rings onto the pastry circle and brush with egg.
6. Bake in a preheated oven until golden brown and well risen. Allow to cool.
7. Fill with the avocado salad. Serve garnished with fresh herbs.