



# SHRIMPS IN COCKTAIL DIP SAUCE



## QimiQ BENEFITS

- Acid and alcohol stable
- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients



15



easy

## INGREDIENTS FOR 10 PORTIONS

**160 g** QimiQ Classic

**250 g** Mayonnaise 80 % fat

**80 g** Tomato ketchup

**20 g** Dijon mustard

**20 g** Horseradish, grated

**4 cl** Brandy

Salt

Black pepper, freshly ground

**500 g** Shrimp, ready to eat

**2** Avocado(s), diced

**1** Red bell pepper(s), finely diced

Lettuce leaves, to decorate

## METHOD

1. For the cocktail sauce: place the QimiQ Classic, mayonnaise, ketchup, mustard, horseradish, brandy, salt and pepper into a mixing bowl and blend until smooth.
2. Fold in the shrimps. Add the avocado and red pepper.
3. Garnish with salad leaves and serve.