



AVOCADO DIP



QimiQ BENEFITS

- Reduces discoloration
- Binds with fluid - no separation of ingredients
- Longer shelf life without loss of quality



15



easy

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic, room temperature

2 Avocado(s), peeled

1 tbsp Hot mustard

125 g Natural yogurt

Lemon juice

Tabasco sauce

Salt and pepper

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the avocados, mustard, yogurt, lemon juice, tabasco sauce and spices and blend with an immersion blender until smooth. Chill and whisk smooth before serving.