



AVOCADO PANNA COTTA WITH SHRIMP



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- No additional gelatin required
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

1 pcs Avocado(s), peeled

2 pcs Lime(s), juice and finely grated zest

2 tbsp Sweet chili sauce

Salt and pepper

6 Shrimps

METHOD

1. Blend the unchilled QimiQ Classic until smooth with the avocado, lime juice, lime zest and sweet chili sauce using an immersion blender. Season to taste with salt and pepper.
2. Fill the panna cotta mixture into glasses and allow to chill for approx. 4 hours.
3. Garnish with shrimp, bean shoots and cucumber slices and serve.