



# GUACAMOLE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 10 PORTIONS

**113 g** QimiQ Classic, room temperature

**170 g** Red onion(s), finely diced

**120 g** Tomato(es), diced

**14 g** Cilantro / coriander,

**4** Garlic,

**28 g** Lime juice

**14 g** Lemon juice

**360 g** Avocado(s)

Salt and pepper

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients, except the avocado, and season to taste.
2. Cut the avocado in half, remove the stone and crush the fruit well with a fork.
3. Add to the QimiQ mixture, stir well and season.