



# 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 8 PORTIONS

**500 g** QimiQ Classic, room temperature

**2** Avocado(s), peeled

**4** Lime(s), juice and finely grated zest

**4 tbsp** Sweet chili sauce

Salt and pepper

**12** 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.