



# STRAWBERRY GAZPACHO WITH AVOCADO CRÈME FRAICHE FOAM



## QimiQ BENEFITS

- Full taste with less fat content
- Acid stable and does not curdle
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream



25



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE AVOCADO CRÈME FRAICHE FOAM

150 g QimiQ Whip  
10 g Spinach, pureed  
200 g Avocado(s)  
60 ml Lemon juice  
15 ml Olive oil extra virgin  
2 g Salt  
1 g White pepper  
100 g Crème fraîche

### TO GARNISH

2 g Prosciutto crisps

### FOR THE STRAWBERRY GAZPACHO

290 g QimiQ Classic  
1500 g Strawberries  
500 g Cucumber(s), peeled  
350 g Red onion(s)  
20 g Cilantro / coriander  
30 g Parsley  
15 g Jalapeno peppers  
80 g Red wine vinegar  
45 ml Lemon juice  
30 ml Olive oil extra virgin  
9 g Salt  
0.3 g Black pepper, ground  
15 g Garlic, squeezed  
2 g Basil, fresh  
0.85 g Hot sauce

### TO GARNISH

Cilantro / coriander leaves

## METHOD

1. For the foam: burr mix the ingredients in a suitable vessel until smooth.
2. Pour into an iSi Gourmet Whip bottle, charge and chill vertically until needed.
3. For the prosciutto crisps: slice the prosciutto very thinly and place on a silicon mat. Cover with another silicon mat and top with 2-3 sheet pans. Cook at low temperature for several hours or until nice and crisp.
4. For the strawberry gazpacho: place the QimiQ Classic, 3/4 of the washed strawberries, 1/2 of the cucumbers, 1/2 of the onions, 1/4 of the cilantro and the parsley into a food processor and blend at high speed until pureed (for about 30 sec.).
5. Place the mixture into a suitable vessel, cover and chill.
6. Finely dice the rest of the ingredients. Mix with the pureed mixture, season and chill until needed for

service.

7. Serve in a chilled bowl topped with the Avocado and Creme Fraiche Foam. Garnish with cilantro leaves.