



CHILLED AVOCADO SOUP



QimiQ BENEFITS

- Acid stable and does not curdle
- No separation of added liquids
- Enhances the natural taste of added ingredients
- Quick and simple preparation



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easy

INGREDIENTS FOR 10 PORTIONS

200 g QimiQ Classic, room temperature

400 g Avocado(s), peeled

200 g Natural yogurt

1000 ml Vegetable stock

100 ml Lime juice

5 g Garlic, minced

5 g Red chilli pepper, fresh, minced

METHOD

1. Blend the ingredients together until smooth and chill.
2. Serve well chilled.