



AVOCADO CREAM DIP



QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Real dairy cream product, cannot be over whipped
- Acid stable and does not curdle
- One bowl preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

200 g	QimiQ Whip, chilled
4	Avocado(s), softened
30 ml	Lemon juice
30 ml	Olive oil
50 g	Onion(s), finely diced
100 g	Tomato(es), finely diced
10 g	Cilantro / coriander, finely chopped
	Salt and pepper
	Tabasco sauce

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the soft avocados, lemon juice and olive oil and continue to whisk at top speed until the required volume has been achieved.
3. Fold in the chopped onions, tomatoes and coriander and season to taste with salt, pepper and tabasco.
4. Allow to chill for approx. 2-3 hours.