



AVOCADO AND SHRIMP CREAM



QimiQ BENEFITS

- Reduces discoloration
- Binds with fluid - no separation of ingredients
- Enhances the natural taste of added ingredients



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE AVOCADO MOUSSE

235 g	QimiQ Whip, chilled
535 g	Avocado(s), peeled
	Salt
	White pepper, ground
6 g	Cilantro / coriander leaves, finely chopped
30 ml	Lemon juice

FOR THE SALAD

250 g	Shrimp, peeled
200 g	Avocado(s), finely diced
60 g	Red onion(s), finely chopped
130 g	Tomato(es), cored
115 g	Bell pepper(s), finely diced
40 g	Poblano pepper, finely chopped
	Salt
	White pepper, ground

FOR THE DRESSING

60 ml	Olive oil
8 ml	Soy sauce
8 ml	Balsamic vinegar, white

METHOD

1. For the mousse: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Mash the avocado with a fork, add to the QimiQ Whip and continue to whip until the required volume has been achieved. Season with the salt, pepper, cilantro and lemon juice.
3. For the salad, sauté the shrimp and remove from the heat. Gently toss with the remaining ingredients and marinate with the dressing.
4. Assemble the verrines layer by layer and chill for at least 4 hours (preferably over night). Serve decorated with whole shrimp, edible flowers, micro greens and fried purple potato chips.