



Avocado soup with shrimp



Categoria
Sopas



Tempo de preparação
Médio



Dificuldade
Fácil



Custo
Intermediate



Com quem?
Meal for two



Nº de pessoas
4 pessoas

Ingredientes



To taste: Gallo Extra Virgin
Olive Oil Bio Bio

- 1 cucumber
- 2 chives
- 1 greek yoghurt
- 2 ripe avocados
- To taste: basil
- 150g of boiled, peeled shrimp
- 2 tbsp of lemon juice
- To taste: fleur de sel
- To taste: pepper

Method of preparation

1

Dice the cucumber and reserve 2 tablespoons and one tablespoon of chives.

2

Place the remaining cucumber, chives, yogurt, avocados, basil and lemon juice in a food processor.

3

Add 200 ml of water and season with salt flower and pepper. Puree it.

4

Refrigerate until served or add some ice cubes and grind.

5

Serve with the reserved cucumber, chopped or whole shrimp, basil leaves, chives and a drizzle of Gallo Extra Virgin Olive Oil Bio.

6

Finish with pepper.

Produtos utilizados



Bio
Extra Virgin Olive Oil



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