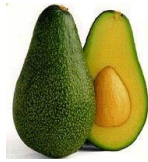


Avocado Soup



Ingredients:

- 125 g avocado powder 1279
- 10 g clove garlic, crushed
- 750 g chicken stock
- 100 g water
- 10 g fresh lime juice
- 10 g sour cream
- salt and freshly ground pepper
- 1g hot pepper sauce or a few drops Tabasco sauce
- 30 g chives, finely chopped



Preparation Method

Combine avocado, garlic, half the chicken stock, water, lime juice, sour cream, and salt and pepper in a blender or food processor and puree. Mix in remaining chicken stock until smooth. Stir in hot pepper sauce. Chill the soup for at least 1 hour. Garnish with chopped chives just before serving.

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Snick Ingredients bvba

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