



# 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

- 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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