



Avocado salad with shrimps, raspberries and blueberries in curry sauce

For 4 people

Ingredients

400 g raspberries
400 g blueberries
3 lettuce leaves
4 avocados
36 shrimps
100 cm³ olive oil
2 lemons
20 g curry
Salt and pepper

Method

- 1) Clean and rinse the lettuce leaves well and then let them dry
- 2) Peel the avocados and cut them into cubes. Then put them in a bowl with water and lemon, so that they do not oxidize
- 3) Peel and clean the shrimps; then sauté them in a little oil with curry, salt and pepper
- 4) Strain the shrimps and set the juice aside
- 5) With the help of a mixer, mix the lemon juice with 100 g raspberries, the shrimp juice, salt and pepper. Add the oil little by little while mixing these ingredients.
- 6) Arrange the lettuce leaves on a plate and introduce the blueberries, raspberries, shrimps. Finally, add the vinaigrette of curry and raspberries.