

Fruit salad and sauce cocktail

CUISIMAGES

Ref :
1411

Type :
Salad

Preparation :
25 min
Rest:

Cooking :
min

Cost :
  

Difficulty :
  

Origin :




For 6/8 persons

- 3 avocados
 - 2 grapefruits
 - 2 apples
 - 4 tomatos
 - 1 lemon
 - Roquette (salad)
- Sauce cocktail :
- Mayonnaise
 - 3 teaspoons of tomato puree
 - 1 teaspoon of whisky
 - 2 dashes of tabasco



Press lemon.

Peel and cut apples and remove core.
Dice apples and sprinkle with lemon juice.

Mix and refrigerate.



Cut avocados, remove core and sprinkle with lemon juice so that they will not turn black.

Mix and let sit in the refrigerator.

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Plunge tomatos 2 min in boiling water.

Peel and remove pips.



Cut grapefruit.

Dice and refrigerate.



Prepare sauce cocktail : mix mayonnaise and tomato puree with whisky and tabasco.

Mix fruits with cocktail sauce and serve on top of Roquette.



Recommandation

Variante

Wine

Tavel