

GUACAMOLE



Preparation : 5 min - **Resting :** - - **Cooking :** - - **Equipment :** -

Ingredients : 1 bowl

- 3 ripe avocados - 1 $\frac{1}{2}$ small onion (or spring onion) - juice of 1 lime - salt, pepper - 1 tbsp thick crème fraîche - Tabasco® - olive oil

1. Cut the onions into quarters and place in the Mini Bowl. Pulse 3 times.
2. Blend then add the avocados one by one (peeled and cut into large chunks), lemon juice, crème fraîche or heavy whipping cream, a few drops of Tabasco and a dash of olive oil.
3. Blix for approximately 1 minute to obtain a smooth purée and season according to taste.

Chef's tip :

You can garnish the guacamole with a little diced tomato. Serve with tortilla chips.

Compact 3200 XL ■

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CS 5200 XL ■

