

GUACAMOLE



Preparation : 10 min - **Resting :** 1 hr - **Cooking :** - - **Equipment :** -

Ingredients : 4-6

- 1 spring onion, stem* removed - several sprigs* coriander - 2 very ripe avocados - juice of ½ lemon - ½ tsp chilli powder - 2 tbsp of crème fraîche - salt, 5 peppercorn blend

1. Place the spring onion (cut in 2) in the mini bowl with the coriander. Run the FOOD PROCESSOR programme, 10 seconds.
2. Add the avocado flesh and the remaining ingredients. Run the FOODPROCESSOR programme, 1 minute 30 seconds.
3. Season to taste and refrigerate for 1 hour.

Cook Expert ■