



## JERNEJ KITCHEN

### GUACAMOLE

*Guacamole is a delicious avocado dip, made in just 5 minutes. This easy recipe will serve you a bowl of the best homemade guac to serve with favorite snacks.*

SERVES 4 PEOPLE  
PREPARATION: 5 MINUTES

#### GUACAMOLE

2 tbsp chopped shallot (or onion)  
1 clove of garlic  
1 jalapeño chili (or other chili)  
1 handful of coriander (or parsley)  
juice of one lime  
2 large ripe avocados or 4 small  
1 tbsp olive oil  
1/4 tsp ground cumin

#### TOOLS AND EQUIPEMENT

kitchen knife  
cutting board  
pestle and mortar  
bowl

#### MAKE THE CHILI PASTE

Peel and finely dice the shallot and garlic. Cut the Jalapeño lengthways, remove the seeds and finely chop. Roll the fresh coriander (or parsley) into a cigar shape and dice finely. Transfer all the prepared ingredients into a mortar. Add lime juice and crush into a rough chili paste.

#### TIP

*If you currently don't have Jalapeño at home, you can use a few drops of green Tabasco sauce.*

#### GUACAMOLE

Cut the avocados in half, remove the stone and spoon the avocados into a large bowl. Using a fork, mash the avocados. Add the chili paste and stir well to combine. If you prefer creamier guacamole, feel free to use a food processor. Season to taste with olive oil, cumin, salt, and pepper. Serve the Guacamole as soon as possible. Serve with chips, tortillas, sandwiches or baked potatoes.