



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.