

By: Miguel Ángel Mateos



Guacamole with White Spring Garlic and Nachos.



DIFFICULTY
LOW



CUISINE
MEXICAN



SERVES
4



TYPE OF DISH
STARTER



PREPARATION TIME
30 MINUTES



TYPE OF GARLIC
WHITE SPRING

Ingredientes

- 1 clove of Big Garlic White Spring Garlic
- 2 large, ripe avocados
- 1 Lime or lemon
- 1 Handful of fresh coriander
- 2 Ripe tomatoes
- Siracha or tabasco sauce
- Extra virgin olive oil
- Salt
- Gluten-free corn nachos
- Gluten-free crispy jalapeños

Paso a Paso



1. Peel the garlic clove and grate into a bowl.
2. Add the two avocados, with the skins removed, and crush with a fork until you achieve a fine paste.
3. Add the zest of the lemon or lime, the tomatoes, cut into small cubes, and the coriander, finely chopped.
4. Add a dash of extra virgin olive oil and a few drops of siracha or tabasco.
5. Stir together well and salt to taste.



FINISHING THE DISH

For this dish, we will show you two possible serving suggestions:

6. For the first, you will need a small wooden bowl in which to serve your exquisite guacamole, garnishing with the crispy jalapeños, to accompany nachos on an olive wood board.
7. For the second option, serve on a white plate. Place the guacamole in the centre of the plate, adding the crispy jalapeños on top and arranging the nachos around the dip.



CHEF'S TIPS Miguel Ángel Mateos:

- For this recipe we have used a spicy Chinese sauce called Siracha, which is just as spicy as tabasco, but not as sharp on the tongue. However both options make for a perfect match with the rest of the ingredients.
- You can also add some cubes of fresh scallion or red onion to give the guacamole a refreshing kick.
- It is important for the corn tortilla chips to be crispy in order to really set this dish apart.
- The garlic gives this recipe a touch of difference, but be careful not to add too much to ensure that the flavour is subtle and does not override the other ingredients.