

# GUACAMOLE



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

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**Ingredients :** 1 bowl

- 2 ripe avocados - 1 tablespoon crème fraîche - 1 small onion (or spring onion) - lime - Few drops Tabasco sauce - dash of olive oil - salt and pepper

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1. Cut the onion into quarters and place in the bowl.
2. Press the pulse button 3 times, then add the peeled avocados cut into pieces, the lemon juice, crème fraîche, a few drops of Tabasco sauce and a dash of olive oil.
3. Blend for approximately 1 min., until the mixture is smooth, and season according to taste.

**Chef's tip :**

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

Patissier Multifunction ■

Mini Plus ■

Compact 3200 XL ■

CS 4200 XL ■

CS 5200 XL ■

