

Guacamole *(Sauces and toppings)*



Preparation

Peel the avocado and mash into a pulp with a mortar. Separately, very finely chop the tomatoes, onion, fresh coriander (you can substitute parsley) and chilli. Add everything to the avocado and pound again. Add the lime zest (you can substitute lemon) with its juice and the paprika. Season with salt and pepper. Finish with a drizzle of extra virgin olive oil.

Tips

Let the avocados ripen before preparing the guacamole. It must be mature enough to fall apart without any effort. If you do not have a lime you can use a lemon, and instead of fresh coriander you can use a few leaves of parsley.

Trivia

The original recipe for Mexican guacamole has undergone several changes over time and added several ingredients to arrive at the one we present here. However, bear in mind that the original guacamole required only ripe avocado, lime juice and salt. So don't worry if you don't have all the ingredients at home!

Information

Preparation 15 minutes

Serves X Serves 2 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Avocado (An avocado)

Onions (A little segment of white onion)

Lime (A lime or lemon)

Extra virgin olive oil (2 tablespoons of extra virgin olive oil)

Chilli (A spicy red chilli)

Coriander (A bunch of coriander)

Salt

Pepper

Cherry tomatoes (Some cherry tomatoes)

Paprika (The tip of a teaspoon)