

Guacamole

Ingredients

6 ripe avocados
3 limes, juiced
1 medium yellow onion, chopped
2 serrano chiles, cut into rounds
1 big handful fresh cilantro with stems, about 1/2 cup, finely chopped
Extra-virgin olive oil
Coarse salt
Freshly ground black pepper

Directions

Step 1:

Halve and pit the avocados. With a tablespoon, scoop out the flesh into a mixing bowl. Mash the avocados using either a fork or potato masher, leaving them still a bit chunky.

Step 2:

Add the remaining ingredients, and fold everything together. Drizzle with a little olive oil, adjust seasoning with salt and pepper and give it 1 final mix with a fork.

Step 3:

Lay a piece of plastic wrap tight on the surface of the guacamole so it doesn't brown and refrigerate for at least 1 hour before serving.

THE
COOKERY

by The Secret Jozi Chef

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