

MagiMix Guacamole

2 ripe avocados

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

Directions:

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.

