

GUADALAHARA GUACAMOLE

A delicious fresh guacamole to go with anything you like, the only way to fly

Ingredients:

- 4 Large Ripe Avocados (Hass if possible)
- 2 Large Beef Tomatoes (de-skinned with pips removed and cut into 10mm dice)
- 3 Cloves of Garlic
- Juice of 1 ½ Limes
- 2 Dessertspoons Facing Heaven Habanero Chilli Sauce
- Plenty of Maldon Sea Salt

Method:

Cut each avocado in half, remove the stone and using a dessertspoon scoop the flesh into a food processor. Add the garlic, lime juice and Habanero Sauce and pulse until nearly smooth (i.e. you want to have a few chunks left in it). Spoon into a mixing bowl, add seas salt and tomatoes and combine well together with a spoon.

Place into an antique Mayan serving dish, try to ensure this is at least 2,000 years old. Drizzle with olive oil and place into your refrigerator, giving at least one hour to chill and for the flavours to combine.

To Serve:

As a dip on its own, great with corn chips but it is particularly spectacular when served with our Chicken Fajita recipe.

For those who don't like it quite so hot, substitute Facing Heaven Habanero Sauce for Facing Heaven Jalapeno Sauce. Both are equally delicious in their own right.

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