

Homemade Guacamole

As served by Sarah at a High Aspirations event

INGREDIENTS

2 ripe avocados

Juice of 1 lime

Sea salt

Freshly ground black pepper

Fresh coriander leaves

Chilli, fresh or dried (optional)

METHOD

Finely chop chilli and coriander on a board, then add the avocado flesh (spoon or squeeze it out of the skin). Make a bit of a well and pour in the lime juice, then add salt and pepper to taste.

Chop or mash everything together until you get your desired consistency (chunky or smooth). Serve in a bowl with crudités or scatter some corn chips on the board and eat it right away!

Guacamole is best eaten on the same day.

