



SMOOTH PESTO GUACAMOLE



6
serves

80
min

PREP TIME: 20 Mins

TOTAL TIME: 1 Hour 20 Minutes

SERVES: 6 people

SPICE LEVEL: Mild

Embrace the flavours of Italy with this smooth pesto guacamole, combined with silky crème fraîche.



ripe avocados, peeled, stones removed and flesh chopped



3 tablespoons lemon juice



100g pesto sauce, fresh or from a jar



80g crème fraîche



1 1/2 teaspoons pine nuts, lightly toasted



Few fresh basil leaves, to garnish

1 COMBINE THE INGREDIENTS

Place the avocado, lemon juice, pesto sauce and crème fraîche in a food processor and pulse until very smooth, scraping down the sides of the bowl as needed. Transfer to a serving bowl and season with salt and freshly ground black pepper, if you like.

Swap the basil pesto for sun-dried tomato, red pepper or chilli pesto, if you like.

For an extra vibrant colour and even more flavour, stir in a handful of shredded fresh basil leaves just before serving.

2 REFRIGERATE

Cover the surface closely with cling film and refrigerate for 1 hour to allow the flavours to blend. Scatter over the pine nuts, garnish with the basil leaves and serve.

Don't just dip! Spread this ultra smooth guac onto slices of toasted or char-grilled sourdough bread. Top with roasted cherry tomatoes and Parmesan cheese shavings.

Cooking Vegetarian? Always read labels to make sure each recipe ingredient is vegetarian. Products and ingredient sources can change.