



25'



6 PAX



DIFFICULTY  
LOW



ALLERGEN FREE



KCAL\*  
210

#### NUTRITIONAL INFORMATION (by ration)

1,7	Protein
2,2	Carbs
20,7	Total fat
2,1	Saturated fat
13,9	Monounsaturated fat
1,8	Polyunsaturated fat
0	Cholesterol
4,6	Fiber
0,14	Sodium

#### ALLERGENS

\* Kcal by ration



APERITIF

## GUACAMOLE

PONS

USE:



**PONS CITRIC WITH LEMON**  
EVOO with Lemon



**PONS TABASCO®**  
EVOO with Tabasco®



**PONS MERLOT VINEGAR**  
Merlot Vinegar

PAIR:



**SISQUELLA**  
White wine



**FLOCS ROSÉ**  
Cava Brut Rosé

#### INGREDIENTS

- 2 Ripe avocados
- 2 Medium ripe tomatoes
- 1 Small spring onion
- 20 g Fresh coriander
- Pons Citric with Lemon
- Pons with Tabasco®
- Salt

#### ELABORATION

1. Cut the spring onion very fine and put it in a bowl.
2. Cut the tomato into small squares and add them to the onion (if you want them without skin and seeds, scald them beforehand and remove their seeds after peeling. But then you'll need to increase the units to 4, since this process generates a lot of shrinkage).
3. Chop up the fresh coriander and add it to the bowl with the tomato and onion.
4. Cut the avocados in half. Throw away the pit.
5. Empty the ripe avocado pulp with a spoon. Cut it into small cubes and add it to the bowl with the other ingredients.
6. Dress the whole thing with an ample drizzle of Pons Citric with Lemon and a pinch of salt.
7. Stir the ingredients with a hand mortar or spoon to distribute them evenly.
8. Before serving, dress with a few drops of Pons with Tabasco®.
9. Serve with Mexican wheat tortillas, slices of toast or crudités

A few drops of Pons Merlot Vinegar are fantastic for this recipe.

#### UTENSILS



Bowl



Knife



Spoon