



AVOCADO SALMOREJO



preparation time
10min



total time
1 hour



portions
4



difficulty
easy

INGREDIENTS

- 2 Aurum avocados
- 1 Italian pepper
- ½ cucumber
- ½ red onion
- 1 clove of garlic
- 1 glass of water
- Cherry tomatoes
- Gorgonzola to taste
- Salt to taste
- EVOO
- Juice of 1/2 lemon
- Sesame seeds

PREPARATION

1. Chop all the ingredients and put them in a blender
2. Let it cool for an hour in the refrigerator
3. Add the salt, EVOO and the juice of half a lemon
4. Once blended, strain to avoid lumps
5. Decorate with cherry tomatoes to taste, diced gorgonzola, sesame seeds and a splash of olive oil