



# AVOCADO MAYONNAISE



preparation time  
**20min**



total time  
**20min**



portions  
**3**



difficulty  
**easy**

## INGREDIENTS

- 1 Aurum Avocado
- 1 Egg
- 1 Lime
- ½ Teaspoon garlic powder
- EVOO
- Salt and pepper

## PREPARATION

1. Cut the avocado into cubes and mash until completely creamy, set aside.
2. Beat the egg in the mixer, the juice of ½ lime, salt, garlic and pepper to taste.
3. In a thread, add the olive oil until it begins to emulsify.
4. Add the avocado and beat.