FOODIE CITY WARSAW

Guacamole with totopos

4 servings · take-home recipe

INGREDIENTS:

GUACAMOLE:

- 400 g avocado (thawed if frozen)
- 1 lime
- 60 g red onion
- 120 g tomato
- 16 g fresh coriander
- 10 g jalapeño
- 4 g garlic
- 4 g salt
- 1 g black pepper
- 16 g olive oil

TOTOPOS AND GARNISHES:

- 200 g 15 cm wheat tortillas (about 8)
- Deep-frying oil, according to your pan
- 4 g coriander
- 10 g jalapeño
- 20 g pomegranate seeds
- 40 g feta-style cheese or ricotta salata
- 10 g chili oil
- 1 lime to serve

FOODIE
CITY
WARSAW

METHOD:

- Guacamole: finely dice onion and tomato; drain tomato. Chop coriander and jalapeño, and grate garlic. Mash avocado with a fork, leaving some texture. Mix with vegetables, herbs, lime juice and olive oil. Add salt and pepper gradually, tasting as you go. Keep covered until serving.
- Totopos: cut tortillas into triangles. Heat oil to 180°C in a stable deep pan, staying below its safe fill level. Fry in small batches for 60–90 seconds until golden and crisp. Drain on paper and salt lightly from the measured salt allowance.
- Garnishes: pick coriander leaves, slice jalapeño, crumble cheese and prepare pomegranate seeds. Cut serving lime into wedges.
- Serve: spoon guacamole into a bowl, scatter over cheese, pomegranate, jalapeño and coriander, then drizzle with chili oil. Serve totopos and lime alongside just before eating.

NOTES:

- Allergens: wheat, milk. Use ripe or thawed avocado. Use enough oil for your pan; serve totopos promptly so they stay crisp.

ENJOY!