

DELIGHTFULLY CREAMY MEXICAN DIP

# FRESH GUACAMOLE



Mexico may not be playing in the European Championships, but it's going to be right on front in your kitchen: fingerfood is essential when you're watching TV - and Mexican guacamole is a true classic in that respect. Green, creamy and fruity, the avocado dip tastes wonderful and is perfect with a delicious football loaf.

## Ingredients

### For the guacamole:

- » 3 ripe avocados
- » Juice of 3 limes
- » At least 1 clove of garlic
- » 2 shallots
- » 1 red chilli pepper
- » Salt, pepper & sugar

### For the bread:

- » 400 ml warm water
- » 1½ tsp salt
- » 30 g fresh yeast
- » 125 g butter
- » 1 kg strong flour
- » Loaf tin with football motif  
(available from retailers or various  
online shops)

- 01.** Cut the avocados in half and remove the stones (set aside), scrape out the flesh with a spoon. Cut into small pieces with a knife and place in a bowl, then mash with a fork or pulp with a hand blender and add the lime juice.



- 02.** Finely dice the shallots and add. Peel and chop the garlic and, along with the chopped chilli, add to the mashed avocado. Mix everything well and blend with a hand blender. Finally, season with a little salt, pepper and a pinch of sugar.
- 03.** To make the bread, crumble two-thirds of the yeast into a bowl. Add the salt and sugar. Stir until the yeast starts to bubble. Add 400 ml warm water and stir. Cover and leave for 10-15 minutes.
- 04.** Now add some of the flour to the bowl and stir until thick. Melt the butter in a small saucepan and add to the dough. Warning: Do not let the butter get too hot.
- 05.** Add the remainder of the flour and knead by hand until smooth. Add a little more flour if the dough is still too wet. Cover and leave to prove for 90 minutes.
- 06.** At the end of the resting time, knead the dough again thoroughly and place in the greased loaf tin. Preheat oven to 190 C (375 F, gas mark 5). The bread is ready when the dough has turned golden.
- 07.** Remove the loaf from the tin. Moisten a tea towel and place on the hot loaf for about 30 minutes. Then serve with the guacamole.

**ENJOY!**