



Avocado Cream – Creme de Abacate

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 4

Brazil is possibly the only cuisine that sweetens avocado and serves it as a dessert, rather than salted as in guacamole or salads.

- 2 medium Avocados
- 2 tablespoon Lime juice
- 4 tablespoon Granulated sugar
- 1/4 cup Ice water

Instructions

1. Peel and slice the avocado, discarding the seed. Place fruit, lime juice and sugar in a food processor or blender.
2. Puree at high speed until completely smooth. Add a little water if the puree is very stiff (some prefer white wine).
3. It should be absolutely smooth and creamy. If lumpy, force through a wire strainer.

4. Serve in a clear glass.