

## **Avocado Tahini Whip with Purple Snap Peas + Lavash Bread**

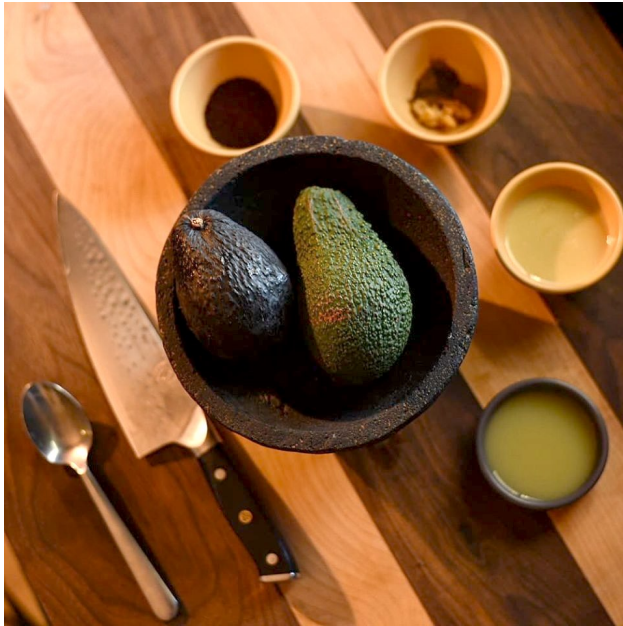
If polled, I think 5 out of 5 people would agree that any recipe requiring avocado is best prepared fresh. Even the best storebought guacamole can't hold up to the hearty flavor of one whipped up in your own molcajete. And, while it's not guacamole, the same principle applies to this smooth avocado-centric dip. Preparation is similar to making hummus, but instead of using chickpeas, you throw in some tasty, creamy avocados. In the version below, I've used a combination of Hass and Pinkerton - but experimentation is highly recommended (and, if you can get your hands on some Bacon avocados, I don't think you'd be disappointed with the results). For any summer 'al fresco' event, this ready-made dip is easy to rely on, healthy and gives that home-made flair that you want in a good side dish.



### **Ingredients**

- 2 avocados (one Hass, one Pinkerton)
- 1 tablespoon of EVOO
- 2 minced garlic cloves
- 1.5 tablespoons
- 1/4 cup of tahini sauce (save some for garnishing)
- 1/2 tablespoon of sumac
- 1/4 teaspoon of cumin
- 1/4 teaspoon of cardamon

- 1/4 of cinnamon
- Maldon salt (season to taste)



### **Kitchen Tools Needed**

- 1 molcajete (mortar and pestle)
- 1 Chef knife
- 1 spoon
- 1 serving tray
- 1 serving bowl

### **Directions**

Peel and cut up the avocados; discard the pits. Use a mortar and pestle to mix all ingredients listed together until it's the consistency of smooth guacamole.

Garnish with tahini, white sesame seeds, cilantro blossoms, and shaved pickled fennel.

Serve with fresh lavash bread, sliced cucumbers, snap peas, or any other dipping food of choice.



- Recipe courtesy of chef Andrea Machuca-Kirkland -