

Breaking Tradition

FABULOUS NEW FORMATS FOR GUACAMOLE



Avocados ^{From} Mexico

ALWAYS FRESH ♦ ALWAYS DELICIOSO ♦ ALWAYS IN SEASON



THINK OUTSIDE THE BOWL

Guac may have stepped into the spotlight on American menus as an appetizer dip, but the possibilities extend far beyond the bowl. The versatile flavors of guacamole and the premium value of fresh Avocados From Mexico can star in exciting new forms to add intrigue, innovation, and perceived added value to every menu. Sixty-five percent of consumers in a study said they are willing to pay up to \$2 more for a dish featuring fresh avocados.* Try any of these new guac formats to dial up the excitement all year long.



The texture of this guacamole foam may be light and airy, but the added value, flavor, and visual appeal are bold.

GUACAMOLE CLOUD

Prepare guacamole espuma. In a blender, combine 3 cups puréed Avocados From Mexico; 2 cups picked cilantro leaves; 1-1/4 cups water; 1 cup each roughly chopped red onion and fresh lime juice; 2 tablespoons chopped jalapeño; and 2 teaspoons each sliced garlic and salt. Meanwhile, hydrate 2 packets of gelatin in 1 cup water. Add 2 teaspoons to avocado mixture and blend again. If mixture seems too viscous for an iSi canister, add more water. To serve, add 2 cups guacamole espuma into a 1-liter iSi canister and close lid tightly. Without shaking, use one NO2 charge and release gas to purge the canister of oxygen. Use three more NO2 charges and shake canister vigorously for 2 to 3 minutes. Let cloud set under refrigeration for at least 3 hours before use. Dispense tableside onto dish of choice. (Yields 24 servings, 1/2 c. each)



These oyster-like guac shooters will bring the wow to any starters menu.

Tijuana Caviar

For full recipe and instructions visit, Guacabilities.com.



This decadent take on guacamole is stuffed into individual crab claws and served over ice for a truly premium shareable starter.

SNOW CRAB GUACAMOLE COCKTAIL

In a large bowl, combine 2-1/4 cups mashed Avocados From Mexico, 1/2 cup small-diced butter-poached snow crab meat, 1/2 cup small-diced sweated and cooled mirepoix, and 2-1/4 teaspoons Maryland-style seafood seasoning. Stuff 1 tablespoon guacamole into individual claw shells. In a bowl filled with crushed ice, place 6 to 8 stuffed claws around the rim and garnish the center with a lemon rosette. (Yields 24 servings, 2 T. each)

GUACAZPACHO

In a large blender or food processor, blend until smooth 3 cups each puréed Avocados From Mexico and chopped English cucumber; 2 cups chopped green bell pepper; 1-1/2 cups chopped red onion; 3/4 cup each fresh lime juice and chopped mint; 1/4 cup each sherry vinegar and olive oil; 3 tablespoons each chopped jalapeño and salt; and 1 tablespoon minced garlic. Pour into chilled glasses topped with pico de gallo and grilled crostini. (Yields 24 servings, 2 oz. each)



Gazpacho-inspired guacamole is drinkable and dippable guac goodness that can star on any menu, any time of day.