

THE HAVELOCK TAVERN

Avocado Salsa

Versatile appendage for a wide range of hot or cold dishes. Can be seen as a salad in it own right.

Serves 4

1 ripe avocado (about 300g)

Juice of 1 lime

2 tbsp Thai Fish Sauce

1 tbsp caster sugar

½ red chilli, deseeded and chopped

½ green chilli, deseeded and chopped

½ garlic clove, finely chopped

1 tbsp red onion, finely chopped

1 tomato skinned and deseeded chopped into 5cm dice

2 tbsp coriander chopped

Salt and Pepper

To make the salsa, peel, stone and cut the avocado into 5mm dice then mix the lime, fish sauce, caster sugar, chillies and garlic in bowl, Leave for a good 30 minutes to allow the flavours to blend. Add the remaining ingredients and gently combine: the avocado and tomato should remain intact. Check for seasoning may require some salt and possibly more lime - depends on the size of the avocado.

May sound strange but this goes great with smoked salmon and Pitta. It has all you want in a dish: beautiful contrasting flavours – sweet, salty, hot and cold.