Crispy corners with two different dips

Green coriander avocado dream and fruity, spicy tomato salsa harmonize perfectly with the Byodo crispy corners.

Zutaten
2 Portionen

Coriander and avocado dip
0.5 Avocado, ripe
2 EL Byodo Delicatessen Mayonnaise
3 EL Lemon juice
1 EL Sour cream
10 Handles Coriander
3 Handles Parsley
Byodo sea salt, fine
Pepper
1 Msp. Piment d'Espelette or chili powder
Tomato salsa
0.5 Onion, red
0.5 Garlic clove
1 Chili pepper, small
1 EL Byodo Roast Olive Mediterranean
200 g Tomatoes, chopped
2 EL Byodo Tomato-Paprika Pulp Double Fruit
1 EL Byodo apple cider vinegar, naturally cloudy
1 Msp. Smoked paprika powder
2 Branches fresh thyme
1 EL Agave syrup
Byodo sea salt, fine

Pepper

Zubereitung

Coriander and avocado dip

Cut the avocado in half and remove the avocado flesh from the skin with a spoon. Place in a bowl and mash together with the mayonnaise, lemon juice and sour cream with a fork to form a cream.

Pluck the coriander and parsley leaves from the stalks and roughly chop. Mix into the avocado cream.

Season well with salt and pepper, add allspice d’Espelette or chili powder depending on the desired spiciness.

Tomato salsa

Finely chop the onion and garlic. Deseed the chili pepper and cut into fine pieces.

Sauté the onion and garlic in the frying olive.

Add the chopped tomatoes, tomato and paprika pulp, apple cider vinegar, chili pepper, smoked paprika powder, thyme leaves and agave syrup. Simmer everything over a low heat for 15 minutes.

Season to taste with salt and pepper.

The Byodo crispy corners in four delicious varieties go perfectly with these dips!