



Starter



4 servings



10 minutes



Low difficulty

## PREPARATION

1. Cut the avocados in half and remove the bones. Remove the pulp of the avocado with the help of a spoon and crush it with a fork and add a splash of lemon.
2. Peel the tomatoes, remove the seeds and cut into cubes.
3. Chop the onion and coriander very thin.
4. Mix all the ingredients together with a few drops of tabasco, a little oil and [Bras del Port Eco sea salt](#).
5. Put the guacamole in a bowl and decorate on top with the sprouts and [Bras del Port Charcoal Sea Salt Flakes](#).
6. Serve with nachos or salty sticks.

### Ingredients (4 servings):

- 2 ripe avocados
- 1 spring onion
- 1 tomato
- A few drops of Tabasco
- Extra virgin olive oil
- Coriander
- 1/2 lemon
- Spring onion sprouts for decorate
- [Bras del Port Eco fine sea salt](#)
- [Bras del Port Charcoal Sea Salt Flakes](#)