Ice Cream with Avocado Coulis

Serves 4

Ingredients

1 litre of your favourite vanilla ice cream
1 cup strawberries, diced
1 medium-sized avocado, seeded and peeled
½ cup milk
1-2 teaspoons sugar to taste
1 medium flour tortilla or churros
Canola oil for frying
3 paper towels
1 teaspoon powdered sugar to taste

Preparation

1. Avocado coulis: Combine the avocado, milk and 1 teaspoon of sugar in a blender. Blend until smooth, adding more milk if necessary, depending on the size of the avocado. Add the second teaspoon of sugar to taste if required.

2. Fried tortilla: Cut the tortillas into 3 cm X ½ cm strips. Fry until golden and crispy. Leave to cool and drain on a

Ice Cream with Avocado Coulis

plate lined with paper towels. As an option, sprinkle the tortilla strips with powdered sugar.

3. Place 1-2 scoops of ice cream in each bowl. With a spoon or squeeze bottle, top with the avocado coulis. Garnish with a few fried tortilla strips and two tablespoons of strawberries.