

Avocado Crema

Makes about 1 ½ cups

Ingredients:

1 large ripe avocado
¼ cup Greek yogurt
2 tablespoons half & half
2 ½ tablespoons freshly squeezed lime juice (from about 1 medium lime)
1 teaspoon honey
1 teaspoon Sriracha chili sauce, available in most larger grocers in the Asian section.
1 medium clove garlic
½ cup roughly chopped fresh cilantro
½ teaspoon cumin
teaspoon kosher salt

Combine avocado and Greek yogurt in the bowl of a food processor. Process for 1 minute until smooth and creamy, scraping down the sides of the bowl half way through.

Add remaining ingredients and process again for 2 minutes until very smooth and only tiny bits of the cilantro are visible.

Transfer to a serving bowl or place in an airtight container for storing. Can be stored in the refrigerator for 1-2 days. It will not lose its vibrant green color.

If you like the sauce a bit thinner add more half and half, just a little at a time and stir well till it's the right consistency.

Credit: Café Sucre Farine