

RED JICAMA AGUACHILE

By Chef Paola Garduño



INGREDIENTS:

- 800 gr tomato
- 800 gr "Chiltepin" pepper (or red mexican spicy pepper)
- 250 gr cucumber
- 150 gr red onion
- 150 ml olive oil
- 150 ml lime juice
- 1 pinch of sea salt

FOR MONTAGE & PLATING:

- 1 kg of jicama tortillas/chips
- 150 gr cucumber
- 100 gr gherkin/pickles
- 100 gr red onion
- 500 gr avocado
- 100 gr radish
- 50 gr coriander

PREPARATION:

1. Liquefy peppers and tomatoes with the onion, the cucumber, salt and a bit of olive oil.
2. Add the lemon juice to the previous mixture to get the "aguachile".
3. Cut the avocado and cucumber into cubes.
4. Lamine the radish and cut into quarters.
5. Slice the pickle into thin slices.
6. Put the aguachile on a plate followed by the jicama to the center, surrounded by the avocado, the radish laminate, the cucumber, the gherkin slices and the purple onion.
7. Decorate with a little cilantro.

Makes: 10 servings