

**Avocado fries, black bean & tomato salsa,  
chipotle chilli aioli, fresh  
coriander & lime**



2 avocados  
1 small packet of corn tortillas  
2 eggs  
1/2 cup plain flour 1 chipotle in  
adobo  
200 grams whole egg mayo  
1 clove of garlic  
150 grams cooked black beans  
150 grams coloured cherry  
tomatoes  
50 grams fresh coriander  
1 lime  
20ml olive oil  
Salt & pepper to season

- 1) Smash the corn tortilla into crumbs
- 2) Beat the eggs
- 3) De seed and peel avocados, cut into 4, then 4 again.
- 4) Place avocado pieces in flour then egg, then the corn crumb and repeat till all done and coated.
- 5) Heat a deep fry pan of canola oil up to 180 degrees using thermometer then fry till golden and season with salt and pepper.

**Salsa:**

Into a bowl add a quarter chopped cherry tomatoes, picked coriander and black beans. Add the olive oil and juice from half the lime a pinch of salt & pepper and toss together

**Chipotle aioli**

Finely chop up the chipotle chilli and place into a bowl with mayonnaise and the clove of grated garlic, mix then add a little pinch of salt and about 20ml water to loosen it up.

To assemble place the salsa on the bottom of the plate and top with avocado fries. Drizzle your chipotle aioli over the top and garnish with some of the fresh coriander and a couple of lime pieces.

Recipe supplied by **Young George Bar & Grill, 48 George Street , East Fremantle**