

## Gazpacho de aguacate

🕒 50 min

### Ingredients

2 ripe avocados, 2 lemons, 1 large cucumber, 1 small onion, 1 bunch of coriander, 1/2 a litre (1 pint) of gluten-free chicken stock, salt, ground white pepper, 3 slices of Schär Pan Carré, 4 tablespoons of butter, 2 cloves of garlic, paprika, a pinch of cayenne pepper.

### Method

Cut the avocados in half and remove the stones. Scoop out the flesh with a spoon. Blend the flesh in a food mixer and pour the pressed lemon juice over it immediately (otherwise the avocado flesh will turn brown). Peel the cucumber and the onion and chop into large pieces. Blend in the mixer and mix together with the avocado. Pass the mixture through a fine sieve. Wash the coriander and separate the leaves. Chop finely and mix into the purée mix. Pour the chicken stock over it and add plenty of salt and pepper. Chill for approximately 2 hours in the refrigerator. For the croutons finely dice the Schär Pan carré, heat the butter in a frying pan and fry the bread until golden-brown. Peel the garlic and mix in with the bread, season with salt, pepper, paprika and cayenne pepper and leave to cool. Decorate the soup with these croutons and serve immediately.

