

Avocado and grapefruit salad

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Ingredients

- Avocados
- Grapefruit
- Fresh hot red pepper
- A handful of coriander leaves
- Olive oil
- Salt and freshly ground pepper

Instructions

1. Wash the avocados, cut them in half, remove the stone. I hold one side in my left hand and slice the inside of the avocado, then scoop it out into a bowl with a spoon. Peel the grapefruit as cleanly as possible to remove the white inner rind, then use a knife to cut out the pulp and place immediately in the same bowl as the avocados. Drizzle with olive oil, sprinkle with good salt, freshly ground pepper and add the cleanly washed and dried coriander and don't forget the finely chopped hot peppers. And that's it, the salad is ready. I bet you didn't even take five minutes!

Notes

Neither grapefruits nor avocados are products of exact weight, and there is no need to maintain strict proportions in such a simple recipe anyway. A salad will be tasty and perfectly balanced if it contains approximately equal amounts of avocado and grapefruit. There may be more avocados, but not the other way around. If you multiply the grapefruits, they will completely overshadow the avocados. So, something between 2:1 two parts avocado - one part grapefruit and 1:1 equal parts will be delicious.