

**Vegan**

# PUNKING UP YOUR AVOCADO TACOS

## INGREDIENTS

### FOR THE ANCHO CHILLI RANCH DRESSING...

- 1 DRIED ANCHO CHILLI
- 2 SPRING ONIONS, CHOPPED
- 2 TBSP LIME JUICE
- PINCH SEA SALT
- PINCH PAPRIKA
- PINCH WHITE GROUND PEPPER
- 60ML AQUAFABA (LIQUID/BRINE FROM A CAN OF COOKED CHICKPEAS)
- 1 TBSP MAPLE SYRUP
- 230ML SUNFLOWER OIL
- 2 TBSP SOYA MILK TO LOOSEN UP IF THE MAYO GETS TOO THICK

### FOR THE FRIED AVOCADO...

- 3 AVOCADOS (UNDER RIPE), SKIN REMOVED AND SLICED INTO 1CM WEDGES
- 140G RICE FLOUR
- 1 TSP CORNFLOUR
- 1 TSP BICARBONATE OF SODA
- 1 TSP SALT
- PINCH WHITE GROUND PEPPER
- 240ML WATER
- 220G PANKO (JAPANESE BREADCRUMBS)
- 8 CORN TORTILLAS
- BUNCH OF PARSLEY, CHOPPED
- LIME WEDGES (OPTIONAL GARNISH)

### FOR THE JERUSALEM ARTICHOKE AND RED CABBAGE REMOULADE...

- ¼ FRESH RED CABBAGE (250G), SHREDDED
- 250G JERUSALEM ARTICHOKE, WELL-SCRUBBED AND SHREDDED
- 2 LARGE GHERKINS, CHOPPED
- HANDFUL SALTED CAPERS, CHOPPED
- HANDFUL GOLDEN RAISINS (SULTANAS)
- 2 TBSP AQUAFABA MAYO
- 1 TBSP DILL, CHOPPED
- 1 TBSP PARSLEY, CHOPPED
- 1 TBSP LIME JUICE
- PINCH SUGAR



**PUNK CHEF**  
ON THE ROAD

## METHOD

1. REHYDRATE THE ANCHO CHILLI IN BOILING WATER FOR 10 MINUTES.
2. IN A MIXING BOWL, ADD THE AQUADABA LIQUID AND MAPLE SYRUP, AND BLEND WITH A HANDHELD BLENDER UNTIL FROTHY. POUR THE OIL INTO THE BOWL IN A THIN, SLOW STREAM AND KEEP THE BLENDER RUNNING FOR 1-2 MINUTES UNTIL IT INCORPORATES ALL OF THE OIL AND BECOMES A THICK, CREAMY SAUCE, SCRAPING DOWN THE SIDES/ POSSIBLY SHAKING THE BOWL IF NEEDED.
3. CHOP THE ANCHO CHILLI AND MIX WITH THE SPRING ONIONS, LIME JUICE, SALT AND PEPPER, A PINCH OF PAPRIKA AND 2 TABLESPOON OF THE AQUAFABA MAYO.
4. IN ANOTHER BOWL, MIX THE RED CABBAGE, JERUSALEM ARTICHOKES, CAPERS, GHERKINS, SULTANAS, CHOPPED DILL, PARSLEY, PINCHES OF SALT, PEPPER AND SUGAR, AND THE LIME JUICE. RESERVE FOR PLATING.
5. MIX THE RICE FLOUR, CORNFLOUR, BICARBONATE OF SODA, SALT AND PEPPER IN ONE BOWL, THEN ADD THE WATER AND MIX UNTIL A BATTER IS FORMED. PLACE THE PANKO BREADCRUMBS ON A SEPARATE PLATE. SEASON THE AVOCADOS WITH SALT. WORK IN BATCHES; DREDGE IN BATTER THEN COAT WITH THE BREADCRUMBS, PRESSING TO ADHERE.
6. POUR OIL INTO A LARGE DEEP SKILLET AND HEAT UNTIL YOUR THERMOMETER REACHES 180 DEGREES. FRY THE AVOCADO WEDGES IN BATCHES, TURNING OCCASIONALLY UNTIL THEY ARE GOLDEN BROWN AND CRISP, TAKING ABOUT 3 MINUTES PER BATCH. TRANSFER TO A PAPER TOWEL AND DRAIN THE EXCESS OIL.
7. WARM THE TORTILLAS IN THE OVEN OR PUT OVER A FIRE (BBQ) TO CHAR THEM SLIGHTLY.
8. PLACE A TORTILLA FLAT AND SPREAD A LITTLE JERUSALEM ARTICHOKE AND RED CABBAGE ON IT. ADD 3 WEDGES OF FRIED AVOCADO ON TOP AND FINISH OFF WITH A DRIZZLE OF THE ANCHO CHILLI RANCH DRESSING, A SPRINKLE OF CHOPPED PARSLEY AND SOME LIME WEDGES ON THE SIDE. SERVE WHILE THE AVOCADO IS STILL WARM.