

Grilled avocado and its marinade with the magimix

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40g of gruyère
8 tbsp of olive oil
4 avocados
4 tbsp of coriander
2 tbsp of honey
2 tbsp of lemon juice
Coriander
Salt

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Put the gruyère in the Thermomix bowl.

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Mix for 5 seconds at speed 5.

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Add the olive oil, coriander, honey, lemon juice, and salt to the Thermomix bowl.

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Set for 45 seconds at speed 3 on your food processor.

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Cut the avocados in half and remove the pit.

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Use a knife to make criss-cross patterns on the avocados.

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Brush them with this Thermomix sauce.

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Grill the avocados, cut side down, for 2 to 3 minutes to melt the cheese.

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Then, flip them and let them cook for an additional 3 minutes.

Enjoy these hot avocados. Yum ;)