



FRESH CALIFORNIA FIG AND AVOCADO MAYONNAISE

Created for the California Fig Advisory Board

By Chef Robert Del Grande

Restaurant RDG + Bar Annie

INGREDIENTS

4	each	Garlic cloves
¼	cup	Mayonnaise
1	tablespoon	Extra virgin olive oil
1	teaspoon	Lime juice
1	each	Hass Avocado, ripe
½	each	Serrano chile, stem & seeds removed, mince
1	teaspoon	Fresh ginger, minced
¼	cup	Cilantro, minced, loosely packed
1 to 2	each	California Fresh Figs, ripe, minced
To taste		Salt and Pepper

PROCEDURE

Put the garlic cloves in a small pot and cover with ample water. Bring the water to a boil, then simmer the garlic cloves until they are soft enough to mash – about 20 to 30 minutes depending on the size. Drain off the water. Place the poached garlic cloves on a cutting board and mash with the blade of a chef knife.

In a mixing bowl, combine the mashed garlic, mayonnaise, olive oil, lime juice and mix vigorously until smooth.

Peel and seed the avocado. On a cutting board with a chef knife, mash the avocado (or very finely dice). Transfer the avocado to the mixing bowl and blend well with the mayonnaise mixture. Add the minced Serrano chile, fresh ginger and minced cilantro. Add the minced fig. Salt & pepper to taste. Chill until ready to serve.

Pairs well with grilled poultry or meats as well as seafood such as roasted or poached shrimp.

Serves 4.