

Stuffed avocados

Ingredients required for 4 persons

Preparation time 15 minutes

Difficulty easy

Ingredients

- 2 ripe avocados
- 100 g yellow and red cherry tomatoes
- 100 g mozzarella pearls
- 2 TL avocado oil
- 2 TL Crema del Borgo
fresh basil
- 1 garlic clove
- salt and pepper



Preparation

Cut the mozzarella pearls and cherry tomatoes in half. Mix chopped garlic, basil, Crema del Borgo and avocado oil in a bowl and season with salt and pepper. Cut the avocados in half and remove the seed. Carefully remove the skin with a knife if desired. Distribute the tomato mozzarella mix in the avocado halves and garnish with fresh basil.