



Caipirinhas with Plantain Chips & Avocado Cream

SERVES 4

Ingredients

Plantain Chips & Avocado Cream :

1 bag of plantain chips (you can find these in the ethnic food isle and sometimes in the chip isle of the grocery store)

1/4 cup of brown rice vinegar

2 Tbsp of sugar

1 Tbsp of water

1 avocado

1/4 coconut milk from the can. You can use full fat or lite

zest of 1 lime

salt

Traditional Caipirinha :

2 limes, cut in half and then quartered

8 tsp of brown sugar

10 oz of cachaca

crushed ice

club soda, optional

Instructions

Plantain Chips & Avocado Cream :

In a small saucepan, combine the vinegar, sugar and water. Bring it to a boil and let it cook until it reduces to syrup consistency, about 20-30 minutes. Set aside and allow it to cool.

While the syrup is cooling, slice the avocado in half and remove the seed. Scoop the flesh into a small food processor or blender. Pour in the coconut milk, a sprinkle of salt and the lime zest. Blend until smooth and creamy. If you need a little more coconut milk, you can add it to thin out the avocado cream. Spoon into a small serving bowl.

Pour the chips into a bowl. Using a spoon, drizzle the brown rice syrup over the chips. Serve with the avocado cream.

*If you want to whip this up in no time, make the vinegar syrup the night before. Only make the avocado cream just before serving or it will turn brown.

Traditional Caipirinha :

Place 1/2 half lime (4 lime quarters) in 4 different glasses. Add 2 tsp of brown sugar to each glass. Muddle the lime and sugar together until the sugar is dissolved and the lime juice has been brought out of the limes.

Pour 2 1/2 ounces of cachaca in each glass. Stir to combine. Put a handful of crushed ice in each glass.

You can stop here for it to be a traditional caipirinha or you can splash each glass with club soda to lighten the drink.