



AVOCADO TOPPING

**FRESH, CREAMY AND
READY TO USE**



The Cuisin'easy avocado topping is a ready-to-use, fresh component that fits perfectly into modern, light dishes. Creamy avocado is balanced with diced tomatoes, spring onion and a subtle hint of lemon and lime.

Ideal for chefs who want to combine speed and consistency with a modern, flavourful finish.

WHY CHOOSE AVOCADO TOPPING?

Ready to use & time-saving

No mise-en-place required, ready to use during service.

Consistent quality

Always perfectly ripe, with stable taste and texture.

Fresh & modern

Enhances both presentation and flavour.

Versatile use

Perfect for bowls, toast, wraps, burgers and sharing dishes.

PRACTICAL

✓ Thaw and serve

✓ Several days shelf life after thawing

✓ Suitable for cold and warm applications

**EXPERIENCE IT IN
YOUR KITCHEN**



Discover the ease of use and the taste of this avocado topping.

- Request your sample here
- Download the product sheet with recipes

LOADED NACHO'S WITH AVOCADO TOPPING AND PULLED PORK

4 servings

Ingredients:

- 300 g nachos
- 100 g grated cheddar
- 200 g pulled pork
- Darta avocado topping
- 1 - 2 jalapeños, sliced
- 2 tomatoes, diced
- 150 g sour cream
- 2 spring onions

Preparation:

1. Preheat oven to 180°C.
2. Spread nachos on a tray and top with cheddar.
3. Bake for 8—10 minutes until melted.
4. Top with avocado topping, pulled pork and remaining ingredients.



View the recipe online

Tip: serve extra toppings on the side.



GRILLED TOAST WITH AVOCADO, SALMON AND POACHED EGG

4 servings

Ingredients:

- 4 eggs
- 4 slices bread
- 2 avocados
- 200 g smoked salmon

Preparation:

1. Grill the bread and poach the eggs.
2. Spread with avocado topping, add salmon and egg.
3. Finish with mousseline sauce.

PERFECT FOR BRUNCH,
LUNCH OR PREMIUM SHARING



View the recipe online



READY TO GET
STARTED WITH
THESE RECIPES?



Request your sample and
try it in your kitchen