Snacks / Chile

Completo



A hot dog under mounds of mashed avocado, tomato and mayonnaise, coloured like the Italian flag.

Time 30 min **Servings** 4

What you'll need.

- [ ] 4 piece Frankfurters
- [ ] 4 piece Hot dog buns
- [ ] 3 piece Avocados
- [ ] 4 piece Tomatoes
- [ ] 200 g Mayonnaise
- [ ] 1 piece Lemon
- [ ] 150 g Sauerkraut — optional
- [ ] 50 g Ají sauce — to serve
- [ ] Salt and pepper — to taste

Let's make it.

01 Mash the avocados with a fork, salt and lemon juice into a coarse purée, not smooth.

02 Dice the tomatoes small, salt them and drain them in a sieve to lose the excess water.

03 Poach the frankfurters in water on a low heat for five minutes, without letting them split.

04 Warm the buns in steam or in the oven for two minutes; they should be soft and hot.

05 Put a frankfurter in each bun and spread the drained tomato over it in an even layer.

06 Pile the avocado over the tomato, covering it completely.

07 Finish with a generous stripe of mayonnaise and serve the ají sauce separately.

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