**PUNKING UP YOUR AVOCADO TACOS**

**(Vegan)**

INGREDIENTS

*For the ancho chilli ranch dressing…*

* 1 dried ancho chilli
* 2 spring onions, chopped
* 2 tbsp lime juice
* Pinch sea salt
* Pinch paprika
* Pinch white ground pepper
* 60ml aquafaba (liquid/brine from a can of cooked chickpeas)
* 1 tbsp maple syrup
* 230ml sunflower oil
* 2 tbsp soya milk to loosen up if the mayo gets too thick

*For the fried avocado…*

* 3 avocados (under ripe), skin removed and sliced into 1cm wedges
* 140g rice flour
* 1 tsp cornflour
* 1 tsp bicarbonate of soda
* 1 tsp salt
* Pinch white ground pepper
* 240ml water
* 220g panko (Japanese breadcrumbs)
* 8 corn tortillas
* Bunch of parsley, chopped
* Lime wedges (optional garnish)

*For the Jerusalem artichoke and red cabbage remoulade…*

* ¼ fresh Red cabbage (250g), shredded
* 250g Jerusalem artichoke, well-scrubbed and shredded
* 2 large gherkins, chopped
* Handful salted capers, chopped
* Handful golden raisins (sultanas)
* 2 tbsp aquafaba mayo
* 1 tbsp dill, chopped
* 1 tbsp parsley, chopped
* 1 tbsp lime juice
* Pinch sugar

METHOD

1. ANCHO CHILLI RANCH DRESSING – Rehydrate the ancho chilli in boiling water for 10 minutes.
2. In a mixing bowl, add the aquafaba liquid and maple syrup, and blend with a handheld blender until frothy. Pour the oil into the bowl in a thin, slow stream and keep the blender running for 1-2 minutes until it incorporates all of the oil and becomes a thick, creamy sauce, scraping down the sides/possibly shaking the bowl if needed.
3. Chop the ancho chilli and mix with the spring onions, lime juice, salt and pepper, a pinch of paprika and 2 tablespoons of the aquafaba mayo.
4. JERUSALEM ARTICHOKE AND RED CABBAGE REMOULADE – In another bowl, mix the red cabbage, Jerusalem artichokes, capers, gherkins, sultanas, chopped dill, parsley, pinches of salt, pepper and sugar, and the lime juice. Reserve for plating.
5. FRIED AVOCADO – Mix the rice flour, cornflour, bicarbonate of soda, salt and pepper in one bowl, then add the water and mix until a batter is formed. Place the panko breadcrumbs on a separate plate. Season the avocados with salt. Work in batches; dredge in batter then coat with the breadcrumbs, pressing to adhere.
6. Pour oil into a large deep skillet and heat until your thermometer reaches 180 degrees. Fry the avocado wedges in batches, turning occasionally until they are golden brown and crisp, taking about 3 minutes per batch. Transfer to a paper towel and drain the excess oil.
7. Warm the tortillas in the oven or put over a fire (BBQ) to char them slightly.
8. DECORATE THE TACOS: Place a tortilla flat and spread a little Jerusalem artichoke and red cabbage on it. Add 3 wedges of fried avocado on top and finish off with a drizzle of the ancho chilli ranch dressing, a sprinkle of chopped parsley and some lime wedges on the side. Serve while the avocado is still warm.