

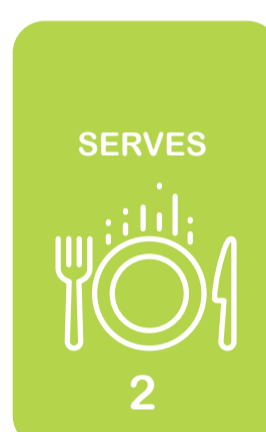


Inspiring RECIPES



Pile them High - GEM® and Korean fries

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Sweet and creamy GEM® avocados always taste great with chilli, so why not take it next level with a rich cheese sauce and crispy onions? GEM® avocado and sriracha sauce, plus chips! What's not to love?



INGREDIENTS

- 2 portions of frozen French fries
- 15g plain flour
- 15g unsalted butter
- ½ tsp cayenne pepper
- 300ml whole milk
- 130g mature cheddar
- 1 GEM® avocado
- 1 lime juiced
- 3tbsp of toasted sesame seeds (we used black and white)
- A large handful of crispy onions
- A handful of jalapeños
- A drizzle of sriracha sauce

METHOD

1. Bake the fries according to pack instructions.
2. Melt the butter in a small saucepan, add the flour and beat to make a smooth paste. Gradually add the milk, beating well as you go. Once all mixed in, add the cayenne pepper, cheese and a pinch of salt and pepper to taste. Once all combined, set aside to keep warm – you might need to loosen with a little milk as it sits.
3. Cut the GEM® avocado flesh into wedges and drizzle with lime juice. Put the sesame seeds and crispy onions in a bowl and roll the avocado wedges through to coat.
4. Scatter the fries across a serving plate, pour the cheese sauce over the chips, place the GEM® avocado wedges on top, sprinkle the crispy onions and jalapeños over the plate and finally squeeze the sriracha across to your tasting.