



Inspiring RECIPES



Vegan Korean fries with GEM® avocado

Share this GEM® recipe [f](#) [ig](#) [p](#)



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 - check the back of pack to make sure they are vegan-friendly, but most are
300ml almond milk
1 ½ tbsp cornflour mixed with 1tbsp of cold water until smooth
½ tsp cayenne pepper
¼ tsp onion salt
2tbsp nutritional yeast
3tbsp oil (we used 1tbsp extra virgin olive oil and 2tbsp of rapeseed)
1 GEM® avocado
1 lime juiced and zested
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 - we used gluten-free Sriracha Hot Chili Sauce from Huy Fong

METHOD

1. Bake the fries according to pack instructions.
2. Heat the almond milk, cornflour mixture, cayenne pepper, onion salt and nutritional yeast in a saucepan over a low heat. Keep mixing all the time until thick and glossy, then beat in the oil and season with salt and pepper.
3. Cut the GEM® avocado flesh into wedges and drizzle with lime juice. Put the sesame seeds and crispy onions in a bowl roll the GEM® wedges through to coat.
4. Scatter the fries across a serving plate, pour the sauce over the chips, add the GEM® wedges, plus extra crispy onions for crunch. Sprinkle the jalapeños over the plate and squeeze the sriracha over everything, to your taste.