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# Fried Avocado Wedges

*Shared with the permission from Oxford Exchange, 2019.*

Fried avocado wedges with Sambal cream by Oxford Exchange combines the best of both worlds - a crunchy, lightly fried outer shell with a creamy warm avocado inside.

Makes 6 pieces

Prep time: 1 hour (includes time to freeze avocados before frying)

Cook time: 5 minutes

## Ingredients

### Avocado Wedges

1 whole ripe avocado  
3 eggs  
2 tablespoons buttermilk  
1/2 tablespoon preferred hot sauce  
1 cup all purpose flour  
1 cup plain panko bread crumbs  
2 cups frying oil (peanut or canola)

### SAMBAL CREAM

1/2 cup sour cream  
1- 2 tablespoons of sambal or sriracha (depending on how spicy you would like it)  
1 tablespoon chopped cilantro  
1/2 tablespoon fresh lime juice  
salt to taste

## Preparation

Put the flour in a small bowl and put the panko breadcrumbs in another small bowl.

In a third small bowl, combine the eggs, buttermilk, and hot sauce; mix these ingredients together with a whisk to make the egg wash.

Cut the avocado in half, and remove the pit. Then cut each half into three wedges (cutting length-wise).

Scoop the avocado wedges away from the skin with a spoon and place in the flour. Dredge the wedges in the flour and shake off any extra flour.

Place the wedges covered in flour into the egg wash and gently toss.

Take the wedges out of the egg wash and place in the panko breadcrumb bowl and coat the wedges well.

Place the breaded avocado wedges on a plate, cover in plastic wrap and place in the freezer until completely frozen (about 45 minutes).

While the wedges are freezing, combine all of the ingredients for the Sambal cream in a small bowl and mix. Refrigerate until serving.

Once the avocado wedges are frozen, heat the fryer oil in a pot until the temperature reaches 350.

Place the frozen avocado wedges gently in the heated oil, and fry until golden brown.

Remove from oil with a slotted spoon. Drain well and serve immediately after frying to ensure the panko crust is crunchy. Serve with Sambal Cream on the side.