

## HOW TO MAKE A CALIFORNIA AVOCADO ROSE

Culinarians and bloggers are having a field day with avocados by slicing, dicing, shaving and carving them into artistic shapes. One very popular creation is the avocado rose, which can be served by itself or used to adorn other dishes. Here's how to create a California avocado rose at home:



**1.** Oil a very smooth food safe surface. Cut one half avocado and carefully remove seed and peel. Very thinly slice the half width-wise.



**2.** Gently fan out slices with their sides still touching.



**3.** Beginning at one end, gently roll up the slices into a spiral rose shape.



**4.** If desired, pull, push or slightly flatten avocado "petals" to accentuate the rose look.