

Avo & Biltong Pate

Servings: 6-8

Prep Time: 10min

Cook Time: 0



Ingredients

- 3 - 4 small avocados
- generous sprinkling of lemon juice
- 1 tub of cream cheese - plain, mustard or bacon flavour
- 125 ml biltong powder
- 60 ml spring onions, finely sliced
- salt and freshly-milled black pepper, to taste
- 100 g thin biltong slices
- 12 slices very thin Cape seed loaf, toasted and halved

Directions

1. Halve the avocados and scoop out the flesh. Mash the avocados and dredge with the lemon juice. Mash the cream cheese and avocado together. Stir in the biltong powder and spring onions and season to taste. Pile the mixture into serving bowls and garnish with the biltong slices. Serve with the toasted seed loaf.