



Pura Panela Mojito

Ingredients:

- Juice of 1 lime
- 1 tsp of Pura Panela (or brown sugar)
- A small handful of mint leaves, plus a little extra to serve
- 60ml white rum
- soda water, to taste

Directions:

1. Mix the lime juice, panela and mint leaves in a small jug using the end of a spoon to crush the mint and dissolve the Panela.
2. Grab a tall glass and dip the rim in lime juice and then into panela to create some drama!
3. Pour the mojito into the glass and add a handful of ice.
4. Add the rum and stir, top with soda water and garnish with mint and enjoy!

To buy Pura Panela [CLICK HERE](#) for a 2 for £10 special offer

Guacamole with plantains

Ingredients for the guacamole:

- Three avocados
- One ripe tomato
- One medium onion
- One lime
- Some fresh coriander
- Virgin olive oil
- Salt & Pepper
- *Few drops of Aji (or Tabasco) if you like it spicy



Directions:

1. Cut the avocados in half and discard the stone. Use a spoon to remove all the avocado flesh and add it to a mixing bowl
2. Wash and cut the tomatoes into little pieces, and add to the bowl
3. Peel and chop the onion, then add it to the rest of the ingredients
4. Mix all the ingredients, adding a splash of olive oil with a little salt. Add the tabasco if you want it spicy!
5. Squeeze the lime juice into the mix
6. If you have a blender, use it to mix all the ingredients. The guacamole will have a creamy and smooth texture
7. Open a bag of Zipaquira Salt Loro Crisps, dip in the guacamole and enjoy!

To buy Loro Crisps visit <https://lorocrisps.com> and use discount code **SABORCOLOMBIA10** for a 10% discount!