

# International Cooking

## Renowned Chefs Feature Global Avocado Recipes

(NAPSA)—There's now a new online source for avocado lovers that offers an interactive viewing of innovative, internationally inspired Hass avocado recipes from influential chefs. Called "Avocados Around the Globe," the site at [www.avocadocentral.com](http://www.avocadocentral.com) was created by the Hass Avocado Board (HAB) to demonstrate the global appeal of avocados.

Over three billion pounds of Hass avocados were consumed around the world last year. Today's top chefs understand consumer desire and incorporate avocados in a variety of dishes to increase the versatility and creamy goodness of their menus. From award winners to astute entrepreneurs, the list of chefs who work with Hass avocados is growing.



**Hass Avocado, Black Bean & Pineapple Salad**

Chefs like Sue Torres of Sueños, New York; Helene Kennan of Bon Appétit at The Getty Center, Los Angeles; and Matthew Murphy of The Ritz-Carlton, New Orleans are melding the flavor of avocados with world cuisine to create new dishes with international flair. The Web site showcases their work, along



**Sweet Potato and Avocado Empanadas are served with Poblano Cream.**

with that of other world-renowned chefs, and lets consumers explore, experience and be inspired by avocado creations.

To experience the global appeal of avocados and try the latest in culinary innovation, go to [www.avocadocentral.com](http://www.avocadocentral.com). Here are two mouthwatering examples of what you'll find there:

### **Hass Avocado, Black Bean & Pineapple Salad**

In this recipe, developed by Executive Chef Sue Torres, creamy Hass avocados mix with pineapple, black beans, cured red onions and zesty sauces to create a Latin-inspired salad that works well alone or as a topping on chicken and fish.

### **Sweet Potato and Avocado Empanadas with Poblano Cream**

Developed by Executive Chef Helene Kennan, this appetizing and innovative Chilean-inspired dish melds sweet potatoes, Hass avocados and poblano cream together into a flaky puff pastry to tempt the senses.