

Vegetarian hop rolls with guacamole

Serves 4

For the rolls:

1 red onion
2 garlic cloves
50 g dried tomatoes
4 spring onions
1 egg
80 g mozzarella
1 handful rocket
200 g chickpeas, drained
100 ml Bitburger Premium Pils
Freshly ground salt
Freshly ground pepper
4 sheets of filo pastry from the fridge

Vegetable oil for brushing

For the guacamole:

2 ripe avocados
50 g ginger
1 red chili
2 garlic cloves
25 ml soy sauce
Zest and juice of 1 organic lime
½ bunch of fresh coriander

Preparation:

1. Preheat the grill for medium indirect heat (with lid, approx. 180° C).
2. For the rolls, peel the onions and garlic and cut into small cubes. Cut the dried tomatoes into cubes. Clean the spring onions and cut into fine rings. Separate the eggs. Cut the mozzarella into rough cubes and puree to a fine paste in a mixer with the egg yolk, rocket, chickpeas and beer. Add the cut ingredients and season with salt and pepper.
3. Add the mixture horizontally to the bottom of each piece of pastry, leave 2-3 cm free at the edge. Brush the edges with egg white, fold in the sides and roll up to form cigars. Sprinkle with oil and grill for 8-10 minutes in indirect heat with the lid closed, turning occasionally.
4. For the guacamole, halve the avocados lengthwise, remove the stones and scoop out the fruit. Crush the fruit coarsely with a fork. Peel the ginger and cut into fine cubes. Halve the chili, remove the seeds and cut. Peel the garlic and chop finely. Mix the soy sauce with the avocado cream, season with the lime zest and juice and add ginger, chili and garlic. Pluck the coriander off the stalk, cut finely and stir into the guacamole. Season with salt.
5. Halve the rolls diagonally and serve with extra guacamole.