

TASTE

RECIPE

## HISPANIC STATION

/Cantina Laredo

**Cantina Laredo**  
Unit 22 St Martin's Courtyard  
Upper St Martin's Lane  
cantinalaredo.co.uk



Cantina Laredo made its name as a successful group of high end Mexican restaurants in the US. As of this summer, Covent Garden's St Martin's Courtyard site is set to house its first British franchise—a family business owned by Jackie Ginsberg and her three sons: an improbably bright-eyed, healthy-looking bunch, closer in appearance to a team of lifeguards than a family of restaurateurs.

The boys, who will jointly manage the restaurant, abound with energy and enthusiasm—qualities much needed during the arduous business of fitting out the site, recruiting and training staff, and searching out British suppliers who can meet the demands of the brand's executive chef, Ruben Lozano—a man with a Mexican cookery pedigree as proud and impressive as the extraordinary moustache that dominates his face. Ruben, a softly-spoken giant from Santa Rosa, Mexico, is the original source and ultimate arbiter of the recipes on the Cantina menu, and he has played a central role over the past year in helping immerse the Ginsbergs in Mexican food culture.

Ruben's guacamole sums up the Cantina Laredo approach to food. It's a simple dish, but the result is nothing like the fluorescent paste found in supermarket chillers. This has depth and zest and chunkiness, and each serving is created from scratch at the diner's table, adding an element of theatre, and impeccable freshness, to a Mexican staple

### Ruben's Guacamole

#### Ingredients

- ½ lime
- ¼ tsp salt
- ¼ tsp granulated garlic
- 1 large or 2 medium hass avocado
- 2 tbsp red onion, diced
- 2 tbsp fresh jalapeños, seeds removed, finely diced
- 2 tbsp fresh coriander, finely chopped
- 1/2 tomato, diced

#### Method

Cut the avocado in half and remove the stone. With a knife, score the flesh of the avocado lengthwise into 1cm lines, then turn the knife and score crosswise to form 1cm squares. This will help with mashing the avocados. Finely chop the coriander and the jalapeños. Dice the red onions and tomatoes into small pieces. Keep the tomatoes separate as they will be added later. Take the avocado half and place a spoon between the skin and pulp. Remove the pulp and place into the mixing bowl. Do the same with the rest of the avocados. With the two forks, mash the avocados to make a chunky paste. Add the lime juice, salt, garlic, onions, jalapeños and coriander. Mix well. Add tomatoes and gently fold until mixed thoroughly. Transfer to a chilled serving bowl, garnish with a tomato wedge and serve with corn tortilla chips.