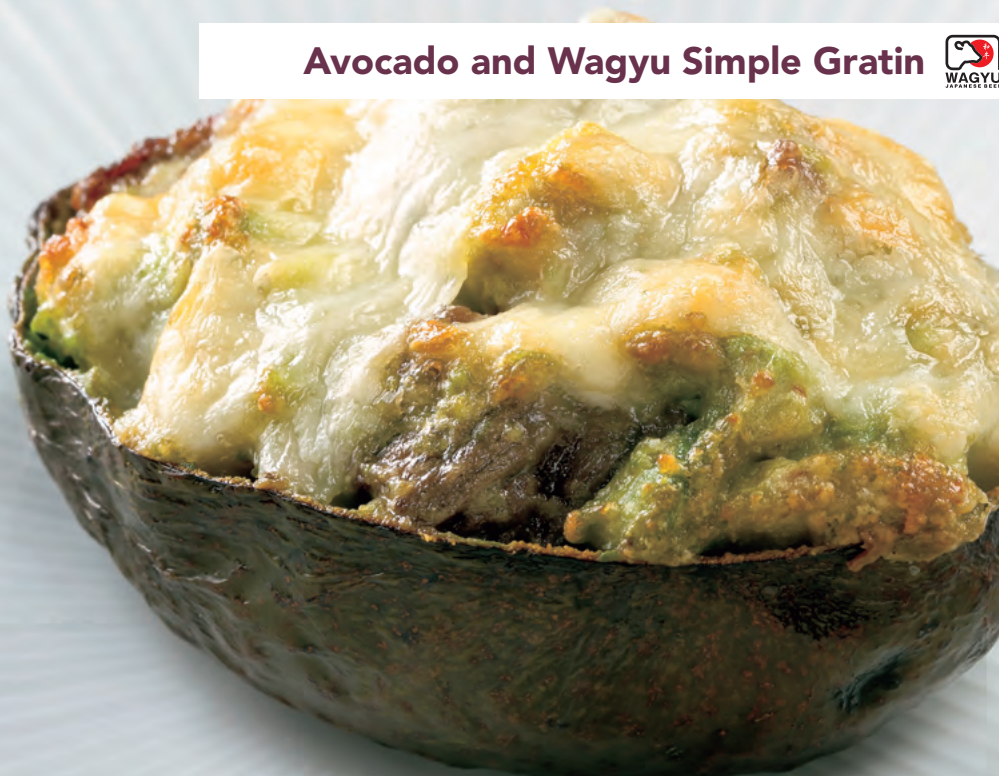


# Avocado and Wagyu Simple Gratin



**347 kcal**  
(per serving)



**20 min**



This healthy gratin delivers a pleasing contrast in textures with creamy avocado and Wagyu round, offering a delicious harmony of flavors.

## Makes 2 servings

Wagyu bottom round	80 g
Avocado	1 (200 g)
Grated parmesan cheese	10 g
Mild cheese (mozzarella, etc.)	20 g
Mayonnaise	1 and 1/2 tablespoons
Salt	Pinch

1. Cut avocado in half, remove pit, and cut flesh into 1 cm cubes. Reserve the empty skins.
2. Season avocado flesh and Wagyu round with salt. Lightly saute the beef in a frying pan until browned.
3. In a bowl, mix the avocado, meat, grated parmesan cheese, and mayonnaise together. Season with salt to taste.
4. Fill empty avocado skins with avocado/meat mixture and top with grated mild cheese. Bake in a 240°C oven for about 10 minutes, until cheese is melted and starts to brown.