

celebration of spring

AVOCADO TOAST



INGREDIENTS

1 loaf French Bul/
Sourdough bread
8 heirloom tomatoes
6 ripe avocados
2 sprigs basil
2 shallots
1 garlic clove (optional)
1 lemon
½ cup English peas
2 French breakfast radishes
1 bunch dill
1 bunch tarragon
2T salted butter
Extra virgin olive oil
(plus more for toasting bread)
1T aged sherry vinegar
Salt
Black Pepper in a mill
Chili flakes



Carmine DiGiovanni

Prepare the Crushed Avocado:

1. Remove the green flesh of the avocado and place into a large bowl
2. Season with:
1 t salt
2T lemon
⅛ tsp Chili flakes
1T fine diced shallots
1T finely chiffonaded basil
3. Crush and mix with a large fork;
set aside for 5 min

Prepare the Heirloom Tomato Salad:

1. Cut the tomatoes into bite-sized pieces, place into a large bowl
2. Season with:
3T extra virgin olive oil
1T aged sherry vinegar
½ T salt
½ cup English peas
Fresh snipped tarragon and dill
3. Set aside for 5 min

Prepare the French Bul/Sourdough Bread:

1. Cut bread into approximately 1" thick slices
2. Toast bread on both sides in a large pan with butter, a dash of olive oil and some fresh snipped herbs (tarragon and dill)
3. Set aside for plating

Plating

1. Place a small amount of crushed avocado on the center on the plate – approximately 1 teaspoon (this will ensure the toast doesn't slide around while plating and moving the dish)
2. Place a large dollop of crushed avocado on to the bread, spread around to the cover
3. Top with heirloom tomato salad
4. Finish with fresh snipped herbs and thinly sliced radish





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