

MASHED AVOCADO ON TOAST - TO PAIR WITH A KAZAAR/STORMIO

⌚ 6 Serve

👤 Easy



MATERIAL

RECOMMENDED NESPRESSO COFFEES



INGREDIENT(S)

INSPIRATIONS

LET'S MAKE IT!

STEP 01

For the toasts - 200 g feta cheese · 2 ripe avocados · 1 large candied lemon and 2 tbsp lemon juice · 3 thyme sprigs, stripped · Olive oil · 5 eggs · 100 g flour · 100 g breadcrumbs · Cooking oil · ½ tomato · 2 whole sweet peppers marinated in olive oil · ½ red onion, peeled and chopped · 1 clove garlic, peeled and chopped · 5 sprigs coriander, destemmed and chopped · 1 tsp. of cider vinegar · 10 small slices of sourdough bread · juice of ½ lemon · zataar mixture · fleur de sel..

STEP 04

In a blender, combine the tomato, drained peppers, red onion, garlic, half the coriander and cider vinegar. Blend to form a sauce.

STEP 02

Cut the feta and candied lemon into small cubes and mix them in a bowl with thyme leaves and lemon juice, pour olive oil on top until covered. Cover with cling film and refrigerate for 10 minutes.

STEP 05

Toast the sliced bread. Peel and pit the avocados and mash the flesh in a bowl with the lemon juice to form a thick purée, add salt and pepper to taste. Spread mashed avocado on the toasted bread, sprinkle with drained feta, top with half an egg and serve sprinkled with the remaining coriander, salt, zataar mixture and the red pepper sauce.

STEP 03

Boil 3 eggs in simmering water for 6 minutes. Remove, run under cold water and remove shells. Roll them in the flour, then in the rest of the beaten eggs, then in the breadcrumbs. Heat the frying oil and fry the eggs until golden brown.

STEP 06

Enjoy with a Kazaar/Stormio prepared with milk (25 ml) or as a simple espresso.

