

Starter

AVOCADO TOMATO BRUSCHETTA



- 1 Ready to Bake Ciabatta
- 3 tbsp Extra Virgin Olive Oil
- 250g cherry plum tomatoes, halved
- 2 Summer Avocado
- 1 tbsp lemon juice
- Handful of rocket leaves
- Salt and freshly ground black pepper
- Balsamic vinegar, to drizzle

Preparation

Preheat the oven to 220°C, gas mark 7. Trim the ends off the ciabatta then cut it into 16 slices. Brush each side lightly with 2 tbsp olive oil and place on a baking tray in a single layer.

Mix the remaining olive oil with the tomatoes and a little seasoning. Spread on a baking sheet and cook for 10 minutes or until the tomatoes are softened.

Peel, stone and dice the avocado and toss on the lemon juice to avoid browning.

Spoon the tomatoes on the baked bread. Top with the avocado and rocket and drizzle with balsamic vinegar and serve.
