

AVOCADO TOASTS WITH TOGARASHI

I also love to make avocado toast. What did we do before the revelation of avocado toast? I use Kyle's freshly baked sourdough bread, smear it with a bit of mayonnaise or Vegenaïse, smash some avocado on top, and hit it with sprinkles of togarashi, also sometimes called Shichimi Togarashi (a mix of Japanese chili peppers), flaky salt, and a squeeze of fresh lemon juice. I could eat that every day... and often do.

Ingredients.

1 ripe avocado, cut in half, pit discarded
4 slices of rustic french bread
flake salt
1-2 slices of lemon
Togarashi - Japanese chili pepper blend
mayonnaise or Vegenaïse
extra virgin olive oil

Directions.

Place the slices of bread on a baking sheet and drizzle with olive oil. Pop them under the broiler until golden and crisp.

Allow the toast to cool for a moment. In a small bowl smash up the avocado flesh with a fork.

Smear the toast with a bit of mayonnaise or Vegenaïse. Scoop the avocado onto the toast and spread it with a fork until it covers the surface of the toast.

Sprinkle a bit of flake salt and Togarashi onto top, finish with a squeeze of lemon juice and a little drizzle of olive oil. Enjoy immediately.

Serves 2.

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