

AVOCADO TOAST WITH EGG & FROMAGE BLANC



INGREDIENTS:

- 4 eggs
- 1 loaf Macrina's Pugliese (or favorite rustic bread)
- 1/2 cup extra virgin olive oil, divided
- 1/2 cup Fromage Blanc (or another spreadable cheese such as Snofrisk, or goat cheese)
- 2 Tbsp lemon juice
- 1/2 tsp lemon zest
- 1/2 tsp kosher salt, divided
- 1 cup microgreens (radish or watercress)
- 1/4 tsp black pepper
- 4 ripe avocados



DIRECTIONS:

Place the whole eggs in a small sauce pan and cover with water. Over medium heat, bring the water to a boil, then cover with a lid and turn off heat. After 11 minutes have elapsed, remove the lid and pour off the hot water. Run cold water over the eggs for 30 seconds, then peel them and set aside.

In a small bowl, combine 1/4 cup extra virgin olive oil, lemon juice, lemon zest, 1/4 tsp salt, and black pepper. Whisk to combine well. Set aside.

Place peeled and pitted avocados in a medium bowl. Smash them with a fork to make them spreadable.

Cut eight 1/2-inch slices of bread (if using a larger loaf, one slice per serving will do). Toast the bread to get a delicious char on them.

Place 2 toasted slices on each plate and drizzle the remaining 1/4 cup olive oil over the bread. Spread each with 1 Tbsp of cheese. Top each with an equal portion of the mashed avocado. Slice the eggs and divide among each slice. Drizzle with the lemon juice dressing and top with the microgreens. Enjoy!

Trends may come and go, but avocado toast is a welcome mainstay. In fact, popular recipes for it date back to the '60s. Why even have a recipe for something as simple as mashed avocado on toast? Because elevating it from good to delightful is a matter of choosing a few complementary ingredients in balanced proportions. In our cafés, this recipe has earned such a following that we now offer it daily. We recommend our Pugliese for bread, however, any of our rustic loaves will do. Choose your favorite and enjoy this modern classic, a love letter to relaxed mornings and healthy, delicious food.

- Leslie Mackie