

Toasted bread with mashed avocado and fried egg

10–15 Min

Ingredients 2 Portions

= Kotányi Produkte

2	Ripe avocados
2	Eggs
2	Slices of wholemeal bread or sourdough bread
1 tsp	Lemon juice or lime juice
2 tbsp	Avocado Love
1 tbsp	Olive oil or butter
1	Small tomato (optional)
	Salt and pepper (to taste)

Preparation

1 How to make avocado mash:
Cut the avocados in half, remove the stone and place the flesh in a bowl. Mash roughly with a fork, then add lemon or lime juice and Kotányi Avocado Love. Mix everything together well and season to taste.

2 Fried eggs:
Heat a frying pan over a medium heat and add the olive oil or butter. Carefully crack the eggs into the pan and fry for about 3–4 minutes, until the egg white is set and the yolk is still slightly runny. Season with a little salt and pepper.

3 Toasting bread:
Toast the slices of bread in a toaster or in a frying pan without any fat until they are crispy.

4 To serve:
Place the slices of bread on plates and spread generously with the avocado mash. Place one fried egg on top of each slice of avocado.
Sprinkle with Kotányi Avocado Love to taste!

HINT: Optionally, slice some tomatoes and arrange them on the side.