

AVOCADO, TOMATO & ANCHOVY CROSTONI

Source: La Cucina Italiana 4/02

INGREDIENTS:

1 baguette		2 avocados
Juice of 1 lemon		2 medium beefsteak tomatoes
	salt	
2 TBS extra virgin olive oil		2 TBS snipped chives
6 marinated anchovies, split into 2 filets each		

DIRECTIONS:

Preheat oven to 450° F. Cut bread diagonally into 12 thick slices - place in single layer on 11x17" baking sheet - bake 5 minutes or till browned/crisp.

Peel & cut avocados in half - scoop out stone. Slice each avocado half into 6 wedges - arrange on platter & sprinkle each with lemon juice to bring out the flavor. This also helps prevent them from turning black. Cut each tomato into 6 wedges - place on a plate & drizzle with the olive oil & season with salt.

Assemble the crostoni placing a tomato wedge and an avocado wedge atop each bread slice - garnish each crostoni with a marinated anchovy filet & chives. Serve immediately so bread stays crisp.

Serves: 6