

# Avocado Bruschetta

Ingredients required for 4 persons

**Preparation time** 15 minutes

**Difficulty** easy

## Ingredients

12 Scheiben	ciabatta bread
1	avocado
3 EL	yogurt
0.5	bell pepper
1	red onion
1	clove of garlic
12	mint leaves
6 TL	avocado oil
1 Prise	salt and pepper



## Preparation

Preheat the oven to 200 °C top / bottom heat. Cut avocado in half, remove kernel, scoop out the pulp with a spoon and cut into dice. Chop bell pepper and onion, finely mince the garlic and mix with avocado dice, yogurt, salt and pepper.

Cut ciabatta into 2 cm slices and drizzle over with avocado oil (around half a teaspoon per slice). Place on a baking tray with parchment paper and bake for 5 to 10 minutes. Serve on plates or small wood boards. Spread out the avocado mix on the bread and garnish with fresh mint leaves.

## By the way

In this bruschetta recipe, classic olive oil is replaced with avocado pulp oil.