

EGGS ON TOAST WITH AVOCADO AND AUSBARREL

Who doesn't like avocado and eggs on a glorious piece of toasted sourdough bread? You'll be surprised how easy and tasty this breakfast (or lunch!) is to make! Using AUSBARREL just takes this breakfast to another level... we love AUSBARREL Premium Truffle, Original, Lemon and Premium Reserve for this dish. Eat Well!

Don't forget you can mix it up too - make it a lunch with a roll, use some shaved parmesan cheese, add some spring onion, mushroom or radish (or both!)... there are so many possible variations to this incredible, versatile dish.

Ingredients:

Sourdough bread - toasted to your liking
Sliced avocado
Boursin cheese (or other cheese like parmesan)
Cooked egg* to your liking
Parsley and any other herb
Freshly ground salt & pepper
AUSBARREL (we love AUSBARREL Original, Lemon, Premium Reserve, Premium Truffle with this)

Method:

Toast Sourdough bread
While toasting bread, cook an egg* and slice avocado
Once toast is ready, add soft cheese to the toast, place the avocado on top. Lightly toss over some parsley and drizzle your favourite AUSBARREL on top.
Place the cut egg on top, add a little freshly ground salt, pepper and herbs if you like, and top with some shaved parmesan.



*Soft boiling eggs - place eggs in saucepan and cover generously with cold water; set over a medium heat. Count 60 seconds once the water comes to the boil (60 seconds will result in a medium egg - the egg white is slightly set). If you like the yolk still runny and the egg white set a bit more, add another 30 seconds. As soon as they have been cooked, lift them out of the water and place into a bowl of cold water to slow down the cooking process. Peel the egg and use as soon as possible.