



Artichoke & Avocado Crostini

300g (11oz) jar artichoke hearts in olive oil
1 large ripe avocado
1 small baguette
1tbsp extra-virgin olive oil
small bunch radishes or 1 watermelon radish
small bunch chives
salt and pepper
1 lemon

Juice and zest the lemon and drain and chop the artichoke hearts. Peel and mash the avocado and mix with a little seasoning and the lemon zest and juice.

Very finely slice the radishes or watermelon radish.

To make the crostini; finely slice the baguette and brush each side lightly with olive oil then grill each side until lightly golden and crispy.

Spread the avocado onto each toast/crostini and top with the chopped artichoke, radish slices and a few snipped chives. Squeeze over a little extra lemon juice if desired.



AWBA