

Sardine guacamole on toast



10 people

15 min preparation time

Aucune cooking time

All ingredients

1 tin of 115g la belle-iloise Sardines with olive oil and lemon
20 thin slices of baguette
1 thoroughly ripe avocado
Juice of one lime
1 teaspoon chopped garlic
1g powdered ginger, or fresh if possible
Few drops of Tabasco
Some cherry tomatoes

Steps

- 1- Chop the avocado, garlic, lemon juice, ginger, Tabasco and oil from the tin of sardines in a blender
- 2- Toast the slices of bread and spread the mixture on top
- 3- Cut the sardines into small pieces and garnish the toasts with them
- 4- Finally, add a quarter of a cherry tomato to each piece of toast. It's ready!