

Sardine guacamole on toast



10 people

15 min preparation time

Aucune cooking time

All ingredients

1 tin of 115 g 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
Powdered ginger, or fresh if possible
Few drops of Tabasco
Some cherry tomatoes

Steps

- 1- Blend the avocado, garlic, lime juice and spices with the sardine oil in a food processor
- 2- Toast the slices of baguette
- 3- Spread the mixture on the toasts
- 4- Garnish the toasts with small pieces of sardine and a quarter of a cherry tomato