

RECIPE

Roasted Tomato & Avocado Toast



Ready in **60 minutes**

Serves **3 people**

Preparation

1. In a large bowl, whisk together flour, yeast, and 1 tsp salt; set aside.
2. In a separate bowl, stir together 1 tbsp olive oil and water and slowly incorporate into flour mixture.
3. Once mixture begins to combine, knead dough until all flour is incorporated and dough doesn't stick to the sides of the bowl.
4. Seal bowl with plastic wrap and leave dough to rise overnight.

Bread:

Ingredients

- 2 cups cherry tomatoes
- 3 avocados
- 2 tbsp balsamic glaze
- 6 tbsp olive oil
- 2 ½ tbsp salt
- 1 tbsp pepper
- 3 cups bread flour (King Arthur Gluten Free Bread Flour)
- 1 ½ cups water
- 1 tsp activated dried yeast

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5. Once dough has risen, remove it from the bowl and knead for 2-3 minutes.
 6. Place dough into a parchment-lined pot/bowl, preferably a dutch oven, and cut 3-4 indents throughout the dough to let it rise.
 7. Bake at 430°F for 40 minutes with dutch oven lid on. Remove lid and bake for an additional 10 minutes or until bread is golden brown.
 8. Remove bread from oven and let rest until cool. Once cooled, slice bread and toast 6 slices with a drizzle of olive oil in a pan for 3 minutes on each side.
 9. On a sheet pan, place together cherry tomatoes, remaining salt, pepper, and olive oil. Toss tomatoes until tomatoes are evenly coated with oil and seasonings.
 10. Bake at 400°F for 10 minutes or until tomatoes are tender.
 11. While tomatoes are cooking, in a small bowl mash together avocados.
 12. Once tomatoes are fully cooked and bread slices are toasted, divide mashed avocado on each slice of bread and top with roasted tomatoes.
 13. Drizzle on balsamic glaze and finish with additional salt and pepper if necessary.
 14. Serve and enjoy!