



WINE AND OLIVE ESTATE

AVOCADO BRUCHETTA WITH BALSAMIC REDUCTION

INGREDIENTS:

- 1 baguette, thinly sliced
- 1/4 cup **Morgenster extra virgin** olive oil, divided
- 1/2 cup **Morgenster Balsamic** vinegar
- 2 tablespoons brown sugar, packed
- 2 cups cherry tomatoes, halved
- 1 avocado, halved, seeded, peeled and diced
- Kosher salt and freshly ground black pepper, to taste
- 1/4 cup basil leaves, chiffonade

DIRECTIONS:

1. Preheat oven to 350 degrees F. Line a baking sheet with parchment paper.
2. Place baguette slices onto prepared baking sheet. Drizzle with 2 tablespoons olive oil. Place into oven and bake for 8-10 minutes, or until golden brown.
3. To make the balsamic reduction, add balsamic vinegar and brown sugar to a small saucepan over medium heat. Bring to a slight boil and reduce by half, about 6-8 minutes; set aside and let cool.
4. In a large bowl, combine tomatoes, avocado, remaining 2 tablespoons olive oil, salt and pepper, to taste.
5. Top each baguette slice with tomato mixture, garnished with basil.
6. Serve immediately, drizzled with balsamic reduction.

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