



by Michelle

The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

RED AND GREEN BRUSCHETTA

Preheat oven 400°F

Makes 18 pieces

Prepare Pomegranate Salsa - see recipe below

1 loaf French bread, sliced thin

1 ripe avocado, diced small

Extra virgin olive oil

Sea salt flakes

Pomegranate Salsa

THE STEPS:

- Slice baguette into 18 thin pieces.
- Place the baguette slices on a baking sheet.
- Drizzle the slices with a little extra virgin olive oil - only on the top side.
- Place baking sheet in your oven for 5 minutes or until the toasts are lightly browned.
- Remove baking sheet from oven.
- Divide diced avocado between the 18 slices
- Sprinkle with sea salt then top with a bit of the pomegranate salsa
- Serve immediately

Pomegranate Salsa

Makes 1 cup

1 large pomegranates, seeded

1 orange, zested and juiced

Small bunch cilantro, leaves picked and chopped

1 clove of garlic, minced

½ teaspoon dried red chili flakes

THE STEPS:

- Place all ingredients in a medium-sized bowl and toss gently.
- Allow flavours to mature for 2 hours at room temperature or up to 4 hours in the refrigerator

THE LOVE: Don't be tempted to slice the avocado instead of dicing it. You need the little cubes to hold your pomegranate salsa in place. You could mash the avocado but I don't think it looks as pretty!