



Avocado Pesto Toast with Burrata & Sun-Dried Tomatoes

Avocado Pesto Toast – Creamy, Fresh, and Ready in 10 Minutes



Easy



4 Servings



10 min.



This avocado pesto toast combines creamy avocado with **ORO di Parma Pesto Verde**, tender burrata, and aromatic sun-dried tomatoes. It's a quick snack with an intense flavor and the perfect balance of freshness, spice, and texture.

Ingredients

2 ripe avocados (about 300 g of flesh)
30 g ORO di Parma Pesto Verde (≈ 2 tbsp)
4 slices of rustic bread (about 320 g)
250 g burrata
80 g sun-dried tomatoes in oil (drained)
10 ml lemon juice
Salt, pepper
10 ml olive oil

Step 1: Prepare the bread

Toast the slices of bread in a toaster or in a pan without oil until they're crispy on the outside and still slightly soft on the inside.

Step 2: How to Make Avocado Pesto Cream

Cut the avocados in half, remove the pit, and scoop out the flesh. Mash it coarsely with a fork and mix it with the ORO di Parma Pesto Verde and lemon juice. Season to taste with salt and pepper.

Step 3: Make a sandwich

Spread the avocado pesto cream evenly over the warm slices of bread. Tear the burrata into pieces and arrange them on top.

Step 4: Add toppings

Cut the sun-dried tomatoes into strips and arrange them on top of the burrata.

Step 5: Finish and Serve

Drizzle a little olive oil over the toast and season it with freshly ground pepper. Serve immediately.

Used products:



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