

# Salt and Serenity

## Egg-In-A-Hole Avocado Toast

Inspired by Tieghan Gerard's Egg-In-A-Hole Avocado Toast on her charming blog, Half Baked Harvest.

Makes 4 Toasts

2 ears corn

1 pound grape or cherry tomatoes, multi-coloured ones are pretty if you can find them

1 tablespoon olive oil

1 teaspoon kosher salt

¼ teaspoon freshly ground black pepper

2 ripe avocados

1 jalapeno, seeded and finely diced

½ teaspoon kosher salt

2 Tablespoons freshly squeezed lime juice (from 1 large lime)

4 slices hearty bread (I used a seeded rye, sourdough would be delicious too)

2 Tablespoons butter

4 eggs

Salt and pepper for sprinkling on the eggs

2 ounces ricotta salata or feta cheese, crumbled

10 fresh basil leaves

5 sprigs cilantro, leaves picked off stems, stems discarded

1. Preheat oven to 400°F. Place ears of corn and grape tomatoes on rimmed baking sheet. Drizzle with oil, salt and pepper and using your hands, get everything well coated. Roast in oven for 20 minutes, turning corn halfway through cooking time. Remove from oven and let cool slightly. Using a sharp knife, remove corn kernels from cob. Set corn and tomatoes aside.
2. While corn and tomatoes are roasting, use a large knife to cut the avocados in half, rolling the avocado so you cut around the stone. Twist the two halves to separate. Use a teaspoon to remove the stone from the center of the avocado. Use the spoon to scoop the whole avocado flesh out from the shell. Put avocado flesh in mixing bowl and using a fork or potato masher, lightly mash avocado flesh. Add salt, lime juice and chopped jalapeno. Mix well to combine. Taste and add more lime or salt if needed. Cover surface of mashed avocado with plastic wrap and set aside.

3. Cut a hole out of each slice of bread using a small round cookie cutter or juice glass. Keep the little rounds. They are perfect for dipping. Melt butter in a 12-inch skillet on medium heat. Add slices of bread and the little rounds you cut out. Depending on the size of your bread slices, you may need to do this in 2 batches.
4. Toast bread for 2-3 minutes, until golden brown. Flip bread and crack an egg into each hole. Season eggs with salt and pepper. Cover pan with lid and continue cooking until white is set but yolks are still runny. This will take a further 4-5 minutes.
5. Remove from skillet and spread with avocado. Top with corn, tomatoes, crumbled ricotta salata, basil and cilantro.