

Peach and Avocado Bruschetta

There are a few variations to this recipe. You can dice the avocados and toss in Prima's Peach balsamic or as I do in this recipe, I crush the avocados and lightly mix in a little Prima Olive's Lime Olive Oil. Just be creative .It's all good!

Serves 6-8

- 1 large ripe avocado, diced or crushed
- 1 large semi ripe peach
- 1/2 cup of fresh basil chopped or torn into small pieces
- 2 Tbl Prima Olive's Peach balsamic
- 1 Tbl Prima Olive's Lime olive oil
- agave a syrup(optional) to taste
- 1/4 tsp sea salt
- 1/4 tsp black pepper
- 1 small french baguette, cut diagonally into 1/2 inch slices

Prima Olive's Extra Virgin Olive Oil

Preheat oven to 425

1. Wash a slice peach into eighths
2. Heat a 10 inch skillet with 1 TBL Prima's Lime Olive Oil(or blood Orange is great with this as well)
3. Light brown each each side of the peach slices
4. Remove from heat and allow to cool
5. Peel and dice avocado. At this time you can decide to mash them in a bowl and sprinkle a little Lime olive oil to soften. I like mashing because you have less to fall off the baguette.
6. Dice cooled peaches into small bite size pieces and add to a medium size bowl. add chopped basil and Peach balsamic, salt and pepper and toss. Set aside.
7. Place baguette slices on a rimmed baking sheet and drizzle with one of Prima Olive's Extra virgin Olive Oils. bake until brown approx. 5 minutes.
8. Place toasts on a platter, spread avocado mixture and top with peach mixture. drizzle with Prima's Peach Balsamic.

