

# Tartines à l'Avocat

AVOCADO ON ORGANIC  
WHOLEMEAL SPELT LOAF

 **Pilz**  
Backwelt  
*La cuisine de Valérie*

**Preparation time: 15 min**  
**Serves 2**

- 1 Organic Wholemeal Spelt Loaf
- 2 ripe avocados
- 5 cherry tomatoes
- 2 medium-sized eggs
- fresh parmesan
- salt and fresh pepper
- olive oil

## Preparation

1. Slice the Organic Wholemeal Spelt Loaf and toast it.
2. Halve the avocados, remove the stones and cut them into thin slices.
3. Chop the tomatoes into quarters and slice the parmesan.
4. Place avocados, tomatoes and parmesan in this order on the toasted bread slices.
5. Poach the eggs for 4 min and put them on the prepared bread.
6. Season with salt, fresh pepper and olive oil.



WE LOAF QUALITY!

[www.backwelt-pilz.com](http://www.backwelt-pilz.com)