

Avocado and Pancetta Bruschetta

Ingredients

- 2 tablespoons olive oil
- 85g pancetta slices
- 4 thick slices of turkish bread
- 1 garlic clove
- 1 ripe avocado, halves, skinned and sliced
- 1 fresh lime
- 40g parmesan cheese, finely grated
- freshly milled black pepper to taste

Method

1. In a griddle pan, heat olive oil over medium-high heat. Cook the pancetta for 2-3 minutes, turning once, until crisp and golden. Drain on paper towel, and then break into pieces. Retain oil in pan.
2. In the same pan, grill the slices of Turkish bread until toasted.
3. Rub toasted bread with fresh garlic glove for flavour.
4. Arrange slices of avocado on toast, and drizzle with lime juice.
5. Sprinkle with crispy Pancetta, parmesan cheese and ground pepper

Serves 2