



GRILLED AVOCADO

Grilled avocado, tomato & bacon

FÜR 10 PORTIONEN

Grilled Avocado:

5 Avocados

10 Eggs

20 Cherry Tomatoes

50 ml Olive oil

15 g Parmesan, freshly grated

10 g Sesame

Salt

Avocado Hollandaise:

3 Avocados

1 1/2 Organic lemon

12 ml Agave syrup

625 ml Boiled Water

25 ml Olive oil

Salt & white pepper

Optional:

10 Bacon slices

10 Brioche slices 2 cm stark

50 g Butter, room temperature

PREPARATION:

Grilled avocado, tomato & bacon

Preheat the combi steamer with the Hotspot to 200 °C in convection mode. Halve the avocado lengthwise and remove the stone, brush the cut side with olive oil. Place the avocado on the hotspot with the cut side downwards onto the hotspot and grill it for ca. 5 Min. with active dehumidification, level 5, fan speed level 4 and 200 °C, until the avocado has roasted spots on the outside or until it has grill marks on the cut side. At the same time, same settings and same term, put the FlexiFry frying basket with the tomatoes and the bacon in the combi steamer. Remove the avocado, tomatoes and bacon from the combi steamer and keep it warm.

Poached eggs

Preheat the combi steamer to 90 °C in steam mode. Take the egg/muffin tray and grease it with oil. Place eggs (without egg-shell) in the scrape of the tray, put the egg/muffin-tray in the combi steamer, cooking time ca. 4 – 6 Min. Remove the egg/muffin tray from the combi steamer and „turn“ the tray onto a kitchen board.

Avocado hollandaise

Halve the avocado lengthwise, remove the stone and put the pulp in the blender. Put boiling water with all the ingredients, except the oil, in the blender. Blend everything for one minute. When the mixture is creamy, add the oil and mix it for one more minute. Put the avocado hollandaise into a squeeze bottle.

Optional brioche

Cut the brioche into 2 cm thick slices and butter the brioche on one side. Toast the brioche for 2 – 3 min. in a preheated combi steamer at 170 °C convection mode with active dehumidification on level 5.

Composition

Place the brioche (optional) on plates. Place grilled avocado on brioche and place poached egg on grilled avocado. Place oven tomatoes to poached egg. Squirt avocado hollandaise from squeeze bottle over poached egg from left to right in parallel lines. Place bacon slice on top. Strew with grated Parmesan and roasted sesame seeds. Trickle the olive oil from the squeeze bottle in a circle around the plate.