

# Tomato Toast

Serves 2 as a snack or 1 for lunch : ~5 min

## Ingredients:

### Toast

- 2 large slices of sourdough bread, toasted until golden
- a generous helping of homemade mayo (recipe below) for each piece
- 1 large very ripe tomato, cut into thick slices
- flaky salt
- fresh cracked pepper

### (Optional) Homemade Mayo

- 1 cup avocado oil
- 1 large room temperature egg
- 2 tsp fresh lemon juice
- 1 tsp dijon mustard
- pinch of salt

## Instructions:

### (Optional) Making the Mayo

- In a wide-mouth mason jar add avocado oil, egg, lemon juice, & Dijon mustard.
- Trap the yolk with the head of an immersion blender & blend on low speed for a count of 15-Mississippis.
- After that, gently move the blender up & down to emulsify the remaining oil for another 15-Mississippis.
- Taste for seasoning & adjust with sea salt.
- Refrigerate for at least 1 hour (I don't do this if I need to use it right away).

### Assembling the Toast:

- Toast the bread, spread with mayo, layer with plenty of tomato, sprinkle with salt to your liking, & crack the pepper.
  - Enjoy in the sunshine.
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**recipe notes:**

- The mayo can be refrigerated for 5-7 days.
- Don't ever keep your tomatoes in the refrigerator. If you want these to be chilled for the toast, slice the tomato & pop the slices in the fridge for 30 minutes. That way it can be cold without compromising the texture.

**what I learned from this recipe:**

- I made this last year for the first time & what blows me away is the simplicity. The flavor is so present but it's such a simple food. I'll be eating it all summer long.