

# Sardine guacamole on toast



10 people

15 min preparation time

Aucune cooking time

## All ingredients

**1 tin of 115 g** la belle-iloise Sardines with olive oil and lemon  
**20 thin slices** of baguette  
**1** thoroughly ripe avocado  
**Juice** of one lime  
**1 teaspoon** chopped garlic  
**Powdered** ginger, or fresh if possible  
**Few drops** of Tabasco  
**Some** cherry tomatoes

## Steps

- 1- Blend the avocado, garlic, lime juice and spices with the sardine oil in a food processor
- 2- Toast the slices of baguette
- 3- Spread the mixture on the toasts
- 4- Garnish the toasts with small pieces of sardine and a quarter of a cherry tomato