

Warm Focaccia with Tapenade, Goats Cheese & Avocado

Ingredients:

- 1 Focaccia per person
- Tapenade (black olive paste)
- Goats cheese
- 2 Avocados
- 1 Clove of garlic - crushed
- 2 tbsp lemon juice
- Few drops of Tabasco
- 2 Spring onions thinly sliced
- 1 Large tomato or 4/5 tomatoes diced
- Freshly ground salt and pepper

Method:

1. Combine the avocados, garlic, lemon juice, Tabasco, spring onions and tomatoes and season.
2. Slice focaccia in two lengthways.
3. Spread the tapenade on the base, then the cheese, trying to keep separate layers of black and white.
4. Top with the avocado mixture.
5. Replace the lids and place on a baking sheet in the pre-heated oven 180°C, 350°F, Gas Mark 4 for 10 minutes.

Italian Focaccia Sandwich

Allowing 1 focaccia per person, slice in two lengthways. Cover with sliced tomatoes, fresh basil leaves and slices of mozzarella cheese. Drizzle with Black & Gold rapeseed oil and enjoy.