

Avocado Toast with Corned Beef Spread

2 heaping tablespoons real mayonnaise

1 teaspoon brown mustard

1-2 pickles in brine

3 thick slices corned beef about 3-4 ounces or around 100 grams

1/2 - 1 ripe avocado

2 sandwich buns/rolls/thick sliced bread sliced in half and toasted

This serves 2 people with extra generous corned beef spread

Directions:

Prepare the corned beef spread by placing the mayo, mustard and pickles in a food processor. Whirl till pickles are chunky bits. Pull or slice the corned beef into chunks and whirl with mayo sauce till corned beef is incorporated and spread is chunky. Set aside. Take avocado and slice in half, remove pit and in the peel, slice in slices and release all about and beneath with a spoon. Take the toasted buns/rolls/thick sliced bread and place on a plate. Thickly spread corned beef spread on toasted bun and top with the slices of avocado which you overlap on spread. Nice served with a pickle and some sliced cherry tomatoes.