



Avocado Toast with Marinated Eggs

Ingredients

- 6 tablespoons warm water
- 1 tablespoon sugar
- 2 tablespoons [Fustini's Sherry Riserva vinegar](#)
- 3/4 cup soy sauce (we used low-sodium—if yours is regular strength, you might want to err on the side of shorter marination time)
- 6 large eggs
- Fustini's Pyramid Salt for serving
- Black pepper, for serving

Avocado Smash

- 1 ripe avocado
- 1 tablespoon [Fustini's Persian Lime Olive Oil](#)
- 1 teaspoon [Fustini's Sherry Riserva vinegar](#)
- salt & pepper to taste

Olive Oil Toasts

- fresh crusty bread
- [Fustini's Medium SELECT olive oil](#)
- [Fustini's Pyramid Flake Salt](#)

Directions

Step 1.

In a medium bowl, whisk together the water and sugar to dissolve the sugar, then stir in Fustini's Sherry Riserva Vinegar and soy sauce. Bring a large pot of water to a boil. Carefully put the eggs into the boiling water and cook for exactly 6 minutes and 50 seconds, stirring slowly for the first 1 1/2 minutes to distribute the heat evenly. Meanwhile, fill a large bowl with cold water and ice. When the eggs are done, transfer them to the ice bath.



Step 2.

Once the eggs are cool (and the water isn't uncomfortably icy), peel them (in the water—this will help them keep a perfect exterior). Transfer the eggs to the soy sauce mixture and marinate in the fridge for at least 2, and up to 6, hours, making sure they are completely submerged. If necessary, top the eggs with a small plate to ensure submersion. Remove the eggs from the sweet and salty solution. You can save the soy sauce mix for another round of eggs if you wish. The eggs will keep, refrigerated in a tightly sealed container, for up to a month.

Step 3. Avocado Smash

Smash avocado to desired consistency. Stir in the remaining ingredients. Taste for seasoning.

Step 4.

Preheat oven to 400 degrees. Slice bread in 1/2 inch slices. Place slices on a baking sheet, brushing one side lightly with Fustini's SELECT Olive Oil. Place baking sheet in the oven on middle rack for 6 minutes. Remove baking sheet from oven.

To Serve: Top toast with Avocado Smash. Slice one Marinated Egg lengthwise and place on top of Avocado Smash. Sprinkle with Fustini's Pyramid Salt. Enjoy!