

## Crostini with Snap Pea Guacamole



### Ingredients

#### For the Crostini:

Seeded Macrina baguette\*  
2 Tablespoons olive oil  
1 clove garlic

#### For the Snap Pea Guacamole:

20 sugar snap peas  
1 avocado  
1/2 cup basil  
1/4 teaspoon cumin  
1 clove garlic  
1/4 teaspoon kosher salt  
2 Tablespoons olive oil  
Juice of 1 lime

*\*Available in our cafés.*

### Preparing the Crostini:

Preheat your barbecue to 450 degrees.

Cut Macrina Seeded Baguette into 1/4 inch-thick slices and brush each side with olive oil. Grill on both sides for 1-2 minutes creating grill marks but not burning. After the crostini are off the grill rub one side with a raw clove of garlic. One swipe is all that is needed. Set aside.

### Preparing the Guacamole:

De-string the snap peas. In a medium size sauce pan bring water and a dash of salt to a boil. Drop in the snap peas to blanch, cooking for about 2 minutes. When the peas float and look bright green they are done. Drain peas and shock by dropping them into ice water to stop the cooking process. After the peas are completely cold, drain of excess water and set aside.

In a blender or food processor add the peas, peeled avocado, basil, cumin, garlic, salt, olive oil and lime juice. Puree until very smooth. Check for seasoning and serve with the crostini.