Open-Faced Avocado Sandwich with Honey and Sea Salt

Serves 4

Ingredients

1 loaf of country-style bread, thickly sliced
¼ cup extra virgin olive oil
2 ripe avocados
2 tablespoons extra virgin olive oil
2 tablespoons raw honey
Sea salt and freshly ground pepper to taste
Parmesan shavings (Parmigiano Reggiano)

Preparation

1. Brush oil on the bread slices and grill both sides.
2. Peel the avocados and cut into thin slices. Arrange the slices on the grilled bread and drizzle the rest of the oil over the slices.
3. Drizzle the honey over the slices. Season and garnish with parmesan shavings. Serve.

Credit

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4. To enhance the presentation, add a touch of grated orange zest.