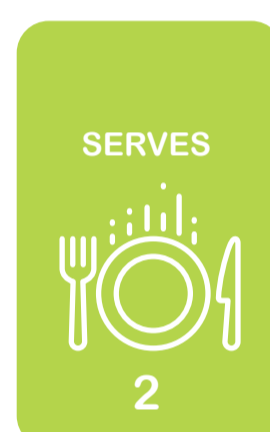




# Inspiring RECIPES

## Smashed Satay GEM® on Toast

Share this GEM® recipe [f](#) [ig](#) [p](#)



Pimp up your avo on toast with this delicious dish. The slight nutty flavour and sweetness of GEM® avocados works perfectly with the rich and salty peanut butter. For a lighter version try almond butter.



### METHOD

1. To make the satay, mix the garlic, ginger, peanut butter and kecap manis in a bowl until smooth.
2. In another bowl smash-up the GEM® flesh along with the lime juice and zest, plus a pinch of salt and pepper.
3. Poach the eggs to your liking and toast the bread.
4. Spread the satay over the toast, top with the smashed-up GEM® avocado, add the poached eggs, sprinkle over the chilli, coriander, spring onion and peanuts. Serve the best brunch your friends will ever have tasted!

### INGREDIENTS

- 1 clove garlic, crushed
- 2cm root ginger, finely grated
- 5tbsp crunchy peanut butter (we like Pip & Nut)
- 2tsp kecap manis (or half soy sauce half maple syrup)
- 4 slices sourdough bread
- 1 GEM® avocado
- 1 lime fully juiced and half zests
- 2 free-range eggs
- 1-½ red chilli, finely sliced
- A handful of coriander leaves roughly chopped
- 2 spring onions thinly sliced
- 2tsp roasted peanuts, roughly chopped