



Maseca Avocado toast

Ingredients

- 1 cup of MASECA® Antojitos masa corn flour
- $\frac{3}{4}$ cup of warm water
- 4 eggs
- 1 avocado
- 1 Roma tomato, diced
- 1 jalapeño pepper, chopped
- $\frac{1}{4}$ white onion, chopped
- 1 tablespoon of lemon juice
- 1 tablespoon of vinegar
- Salt and pepper to taste

Preparation

1. Mix MASECA® Antojitos corn flour with water. Using your hands, knead until you get a soft and manageable dough.
2. Divide the dough into 4 portions and form thick tortillas using a tortilla press.
3. Cook on a griddle for 1 to 2 minutes on each side or until they are slightly golden.
4. Heat a pot with 4 cups of water, 1 tablespoon of salt, and 1 tablespoon of vinegar. The water should be hot but not boiling (175°F).
5. Crack an egg and place it in a deep plate. Create a whirlpool in the center of the pot using a spoon or whisk. In the center, pour the egg and do not move it anymore.
6. Cook for 2 $\frac{1}{2}$ to 3 minutes if you prefer it more cooked and firmer. Remove with a slotted spoon. Repeat the process with the remaining eggs.
7. Mix onion, tomato, jalapeño, and lemon juice to prepare pico de gallo.
8. Mash the avocado with a fork and serve on the corn toast.
9. Add the poached egg on top, a bit of pico de gallo, and season with salt and pepper to taste.

Tip: Use cold eggs to get a more uniform and round poached egg.

4 Servings