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Avos are super versatile, so show off these creamy, green beauties by making avo roses. From showstopping toast to green buddha bowls – the options for floral flare are endless!

Step 1

Halve and peel a firm, ripe avocado. Remove pip and drizzle with lemon juice.



Step 2

Place avo cut-side down on a chopping board and thinly slice, taking care not to lose its shape (note: very soft avos won't do).

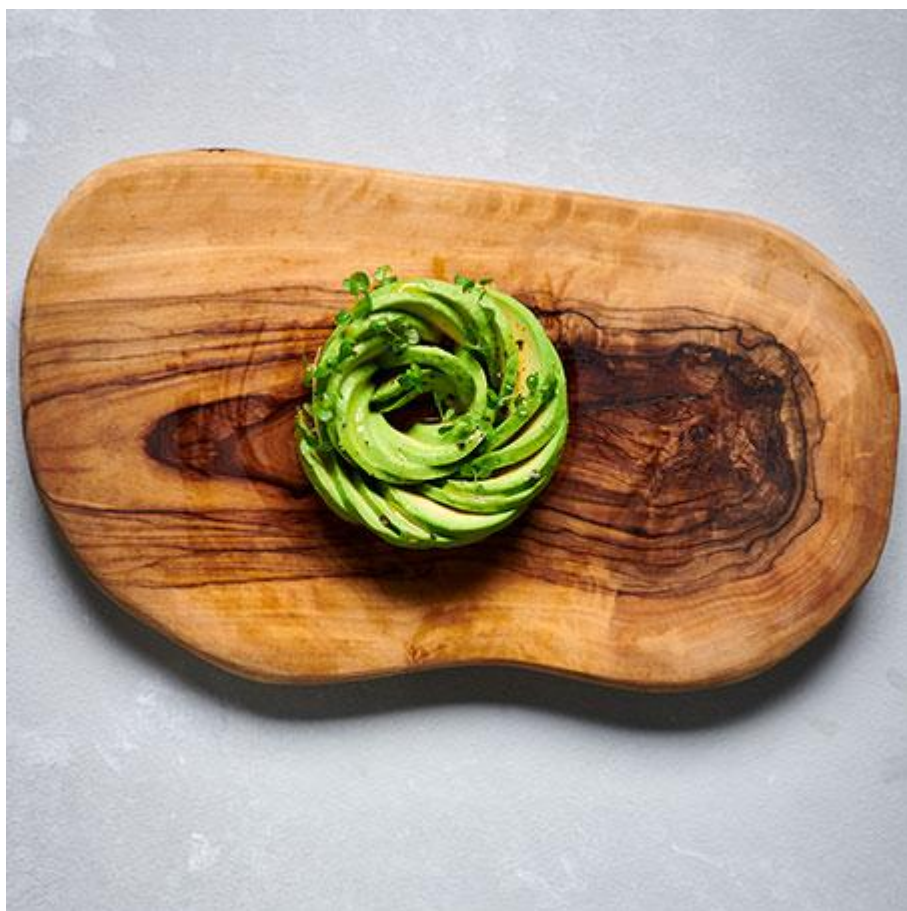


Step 3
Fan out the slices into a long line.



Step 4

Curl avocado line inwards from one side, while wrapping the avocado around it to create a rose.



Use a spatula to gently lift the roses. Season with salt and milled pepper and serve on its own topped with pomegranate rubies and microgreens or on a slice of toasted bread with toppings of choice.