

This “Everything” Ciabatta Is the White Whale of Avocado Toast

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Raised in the mountains of Appalachia, Chef William Dissen lets his love for nature drive his culinary innovation. [The Market Place](#), his renowned spot in Asheville, NC, serves up the finest ingredients from local farmers, artisans, and sustainable fishermen. In Dissen’s sophisticated, garden-fresh tartine, the ever-so basic yet beloved avocado toast meets an everything bagel. The classic spice blend of seeds and salt complement sunny-side quail eggs, pickled red onions, and a pea green and radish salad. The hefty number of steps and the required overnight prep may be off-putting, but don’t let that deter you from making this exquisite dish. If you’re too lazy, no judgement. Just buy ciabatta from the store and sprinkle a generous amount of everything spices on top.

Note: You'll need to start this recipe the night before serving.

“Everything” Ciabatta Avocado Tartine

- **Yields:** 4 servings
- **Cook Time:** 40 minutes
- **Hands-On Time:** 20 minutes
- **Total Time:** 1 hour

Ingredients

For the everything ciabatta:

For the pickled red onions:

For the avocado:

For the quail eggs:

For the garnish:

Directions

1. **For the everything ciabatta:** Combine the first four ingredients in the bowl of an electric mixer with the dough hook attachment, and mix on low speed to dissolve the yeast. Add the high-gluten flour and salt, and mix on low speed until the ingredients are combined. Increase the speed to medium, and mix until the dough separates from the bowl, and begins to climb the dough hook. Immediately place the dough into a large, oiled container. Cover the dough with parchment paper and place a lid over the container. Keep overnight in the refrigerator.

The next day, place the dough out at room temperature to double in volume.

Cut the dough into 5 ½ oz. portions and place on a parchment lined sheet tray. Brush the top of the dough with the egg wash and sprinkle on the everything spice. Bake in a preheated 475°F oven until the bread begins to brown, and sounds “hollow” when tapped.

2. **For the pickled red onions:** Slice the red onions and place into a container with lid. Place the remaining ingredients into a saucepan and bring to a boil, stirring to dissolve the sugar and salt. Immediately pour the pickling solution over the red onions, cover, and refrigerate overnight. Reserve.
3. **For the avocado:** Cut the avocado, remove the seed, and scoop out the flesh into a small bowl. Add the olive oil, salt, pepper, basil, and lemon juice, and stir until chunky but all ingredients are evenly distributed. Taste, and adjust seasoning as necessary. Reserve.
4. **For the quail eggs:** Heat the blended oil in a large non-stick pan over medium heat. Gently crack the quail eggs into the pre-heated pan and season with salt & pepper. Cook “sunny side up” until the eggs are coagulated, but the yolks are still “soft.” Reserve.
5. **To finish:** Slice the everything ciabatta on the bias and brush with olive oil. Place into an oven preheated at 500°F and toast until lightly golden on the cut side. Place onto a plate and smear the avocado mixture evenly across the tartine. Place 3 sunny quail eggs across the top of the avocado. Toss the sliced radish in olive oil and season with salt and pepper. Place the sliced radish, pickled red onion rings, and pea shoots across the top of the quail eggs. Drizzle a teaspoon of olive oil across the top of each tartine and a light sprinkle of sea salt. Serve immediately.