



# Smoked salmon with guacamole on toast



Categoria  
Brunch



Tempo de preparação  
Rápido



Dificuldade  
Fácil



Custo  
Intermediate




Com quem?  
Meal for two



Nº de pessoas  
4 pessoas

## Ingredientes

 1 tbsp of Gallo Cider

 2 tbsp of Gallo Reserve

- 2 avocados
- 1 red onion
- 1 tsp of chopped garlic
- 1 lime
- 4 cherry tomatoes
- 2 tbsp of chopped coriander
- Black pepper, to taste
- 2 slices of brown bread
- 1/2 cucumber
- 100gr smoked salmon
- Chopped chives, to taste
- Pink pepper, to taste
- Fleur de sel, to taste

## Method of preparation:

1

To make the guacamole, peel and pit the avocados. Place the flesh in a bowl and mash with a fork.

2

Add the onion, garlic, chopped cherry tomatoes, lime juice and chopped coriander.

3

Finally, add the vinegar and season to taste with salt and black pepper.

4

Using a vegetable peeler, slice the cucumber lengthwise.

5

Spread the guacamole onto the bread, place the cucumber slices on top and then cover them with the smoked salmon.

6

Finish with the chopped chives, some pink pepper, salt flower to taste and a drizzle of olive oil.

## Produtos utilizados



*Cider*  
Daily Vinegar



*Reserve*  
Extra Virgin Olive Oil

## Veja também

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Brunch Rápido Fácil

*Croissants com abacate, bacon e ovo escalfado*

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Brunch Rápido Fácil

*Tostada com tomate e ovo frito*

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Brunch Demorado Médio

*Waffles de legumes com tomate e abacate*

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Brunch Médio Fácil

*Gnocchi com cogumelos e queijo parmesão*

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Brunch Médio Médio

*Espargos com salmão e ovo escalfado*

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