



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

Brunch Rápido Fácil

Croissants com abacate, bacon e ovo escalfado

Brunch Rápido Fácil

Tostada com tomate e ovo frito

Brunch Demorado Médio

Waffles de legumes com tomate e abacate

Brunch Médio Fácil

Gnocchi com cogumelos e queijo parmesão

Brunch Médio Médio

Espargos com salmão e ovo escalfado



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