

Smoked salmon with guacamole on toast

Categoria	*Tempo de preparação*	*Dificuldade*	*Custo*	*Com quem?*	*Nº de pessoas*
Brunch	Rápido	Fácil	Intermediate	Meal for two	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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