

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

- 2 tbsp of Victor Guedes Extra Virgin Olive Oil 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
- 1 tbsp of apple cider vinegar
- 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



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

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Espargos com salmão e ovo escalfado

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