

Smoked salmon and avocado bites



A great sharing dish to serve with drinks or as a light starter for a more formal meal. Serve with or without bread and alternate with cooked prawns.

Makes 8 | Prep 15 minutes

Ingredients

2 ripe avocados
5 spring onions
½ red chilli
1 cucumber
2 tablespoons fresh coriander
zest of 1 lime and 1 tablespoon of lime juice
1 tablespoon rapeseed oil
Halen Môn* sea salt and black pepper
2 little gem lettuces
75g traditional oak smoked salmon
French or sourdough bread, to serve

Method

- 01 Peel the avocados and put the flesh in a bowl.
- 02 Chop the spring onions and chilli finely and put in the bowl. Peel the cucumber, deseed and chop finely and add to avocado together with the coriander, lime and oil. Mix thoroughly and use a fork to mash the mixture to a smooth paste and season with sea salt and black pepper.
- 03 Divide the lettuce to individual pieces and place the mixture in each one. Fold pieces of smoked salmon and place on the avocado mixture.
- 04 Place the lettuce on a piece of bread if you wish and scatter with sesame seeds.

