






Beckett's Farm

STARTERS

Avocado & Smoked Salmon



Method

-  1 avocado
-  Zest of 1 lemon
-  200 gm smoked salmon
-  400 gm of granary toast
-  150 gm of soft cheese

1. Remove the flesh and stone of the avocado and mash with soft cheese and lemon zest
2. Place the mixture in the fridge for 15 minutes
3. Slice smoked salmon into 4 strips, place one slice of salmon on a piece of greaseproof paper and spoon a small amount of the avocado mixture into the middle
4. Fold the salmon to enclose the avocado mixture. Wrap in the greaseproof paper and place in the fridge until needed
5. Repeat the process with the remaining salmon. Garnish with lemon wedges and serve with slices of granary toast

