



AVOCADO AND SALMON CARPACCIO



preparation time
10 min



total time
10 min



serves
2



difficulty
easy

INGREDIENTS

- 1 Aurum avocado
- 100 g smoked salmon
- 40 g feta cheese
- 20 g shelled pistachios
- Fresh dill
- Zest of 1 lemon
- 1 tablespoon lemon juice
- 2 tablespoons extra virgin olive oil
- Freshly ground black pepper
- Flaky salt

PREPARATION

1. Slice the avocado thinly and arrange the slices on a platter or large plate.
2. Place the salmon on top of the avocado.
3. Crumble the feta cheese over the top.
4. Chop the pistachios and scatter them over the entire surface.
5. For the dressing: mix the olive oil, lemon juice, salt, dill, lemon zest, and a little black pepper.
6. Dress just before serving.