



SMOKED SALMON TOASTS

Ingredients

1 ripe avocado
1 tablespoon crème fraîche
1 lemon
70 g radishes
3 sprigs of fresh dill
1 tablespoon cider vinegar
12-16 slices of crispbread or thinly sliced and toasted rye bread
200 g smoked salmon, from sustainable sources
½ a punnet of cress
1 handful of vein sorrel or other colourful baby leaves
rapeseed oil

Method

-Halve, stone and scoop out the avocado flesh, then mash with the crème fraîche until completely smooth. If you're worried about it discolouring, add a small squeeze of lemon juice. Season with a little sea salt and ground black pepper, if you like.
- Finely slice the radishes, then pick and finely chop the dill. Toss the radish slices with the dill, vinegar and a little pinch of salt.
- Spread the avocado over the crispbread or rye toast slices, then top with slices of salmon.
- Sprinkle over the radish slices, then finish with a scattering of the cress and leaves, and a drizzle of rapeseed oil. Serve with lemon wedges.