

CROSTINI WITH SMOKED SALMON & CREAM CHEESE

Ingredients

Method:

1 loaf sour dough baguette
2 cloves garlic
45ml olive oil
salt & pepper

250gms cream cheese, softened
small bunch of chives
tsp finely chopped parsley
juice of 1 lemon
2-3 avocados

200gms smoked salmon, finely sliced

Step 1:

Preheat a griddle pan until smoking hot. Slice the bread, on the angle, and brush with olive oil. Griddle the bread until slightly charred and golden brown, adjust the heat accordingly. Once the bread is toasted, rub it lightly with the clove of garlic on one side. Season with a little salt and set aside.

Step 2:

To make the cream cheese avocado mix, start by mixing the softened cream cheese with the lemon juice, chopped parsley and chives. To prepare the cucumber, remove some, but not all the skin. Cut in half and remove the seeds and discard. Now finely dice the cucumber into small pieces, and stir into the cream cheese mixture. Once the mixture has softened, peel and dice the avocado into small chunks. Gently mix the avocado into the cream cheese mixture, check for seasoning and acidity, adjust if required.

Step 3:

To assemble, top each bruschetta with a generous topping of the cream cheese mixture, then top with a few ribbons of smoked salmon, garnish with a little fresh dill, serve with lots of cut lemons to drizzle.

#anytimebubbly

Secret Sunday Brunch in partnership with Pierre Jourdan

