

Starters

AVOCADO STUFFED WITH MUSHROOMS



- 350 g Mushrooms, Sliced
- 2 Gloves garlic
- 50 g Butter
- 1 Large avocado

COCKTAIL SAUCE

- ½ Cup cream
- 1 Teaspoon tomato paste
- 2 Teaspoons lemon juice
- 1 Teaspoon tamari or soy sauce
- ½ Teaspoon tarragon
- 4 Drops Tabasco sauce
- ½ Teaspoon sweet paprika
- Freshly ground pepper

PREPARE THE SAUCE

Heat ingredients in saucepan until fairly hot. DO NOT BOIL. Cool slightly before serving. If a thicker sauce is desired, it can be thickened with a little arrowroot or corn flour.

Sauté mushrooms and garlic in butter until mushrooms are just tender but not mushy. Spoon into centre of avocado halves and top with cocktail sauce.

AVOCADO AND SMOKED SALMON WRAP