

Starters

AVOCADO SMOKED SALMON STACK TOPPED WITH GRAPEFRUIT DRESSING



Serves 2 – 4

Dressing:

Juice of half ruby grapefruit
20 ml extra-virgin olive oil
Pinch of smoked paprika
Salt and freshly ground black pepper to taste

Avocado stack:

100 g smoked salmon
1 avocado, thinly sliced
Juice of 1 small lemon
1 ruby grapefruit, peeled and thinly sliced
10 ml sesame seeds, lightly toasted
20 g alfalfa sprouts

Mix all the dressing ingredients and set aside. Place salmon into a shallow dish and pour over half the dressing. Refrigerate for 30 minutes.

Place the avocado slices onto a tray and drizzle with lemon juice. Take a slice of avocado and place in the middle of a serving dish. Top with a slice of salmon, a slice of grapefruit ending with a slice of avocado.

Drizzle with the remaining grapefruit dressing and serve sprinkled with sesame seeds and alfalfa sprouts.

Recipe by Anna Montali, food- and deputy food editor of Food and Home Entertaining magazine
