

SMOKED SALMON CROSTINI



Yields 8 Crostini

Ingredients

8 slices of French bread cut on the diagonal, half-inch thick and 5 inches long
2 medium avocados
4 ounces smoked salmon
1/4 cup red onion finely diced
1/4 cup chopped cilantro
1 tablespoon chopped capers
3 tables olive oil, divided
zest of 1 lemon
Kosher salt and pepper to taste
Fresh chives for garnish

Instructions

These smoked salmon avocado toasts require no cooking, just a little toasting for the bread.

Crostini: Cut 8 slices of French bread on the diagonal. The slices should be half-inch thick and 5 inches long. Brush with one tablespoon of olive oil and lightly toast in a large skillet.

Avocado: Cut the avocado in half and remove the pit. Peel and thinly slice each half. Gently push on the avocado slices to fan them out like a deck of cards. Take about 1/4 for each piece of toast. Place the slices on the toast and gently mold to fit.

Salmon: Portion the salmon into 8 equal portions of half an ounce each.

Gremolata: Take the remaining two tablespoons of olive oil, the lemon zest, onions, capers and cilantro and mix in a bowl. Add salt and pepper to taste.

Assemble: Top each avocado toast with one portion of smoked salmon and a spoonful of the gremolata across the top.

Garnish: Cut 8 chives about 5 inches long and top each toast with one chive.