NARIA ROYALE
THE PREMIUM SEAFOOD HOUSE

Salmon & Avocado on Toast

Creamy avocado, bright lemon and delicate salted salmon: an effortless way to turn good toast into a delicious light meal.

10 MINUTES · 2 SERVINGS · EASY

WHAT YOU WILL NEED

- [ ] 2 thick slices of sourdough
- [ ] 100 g Naria Royale Salted Salmon
- [ ] 1 ripe avocado
- [ ] 1 tbsp lemon juice
- [ ] 2 tbsp cream cheese (optional)
- [ ] Fresh basil or dill
- [ ] Black pepper, to taste

LET'S MAKE IT

01 Toast the bread

Toast the sourdough until the surface is lightly crisp.

02 Prepare the avocado

Slice or roughly mash the avocado with lemon juice and a little black pepper.

03 Build the base

Spread with cream cheese if using, then arrange the avocado on each slice.

04 Add the salmon

Gently layer Naria Salted Salmon over the avocado.

05 Serve

Finish with basil or dill and serve immediately.

THE NARIA TOUCH

A few thin radish slices add crunch and colour without overpowering the salmon.



