

Salmon, Avocado, Shrimp and Caviar on Rocket

Prepare: 15 Minutes

Cook: 0 Minutes

Serves: 3

Date: 05.10.2020

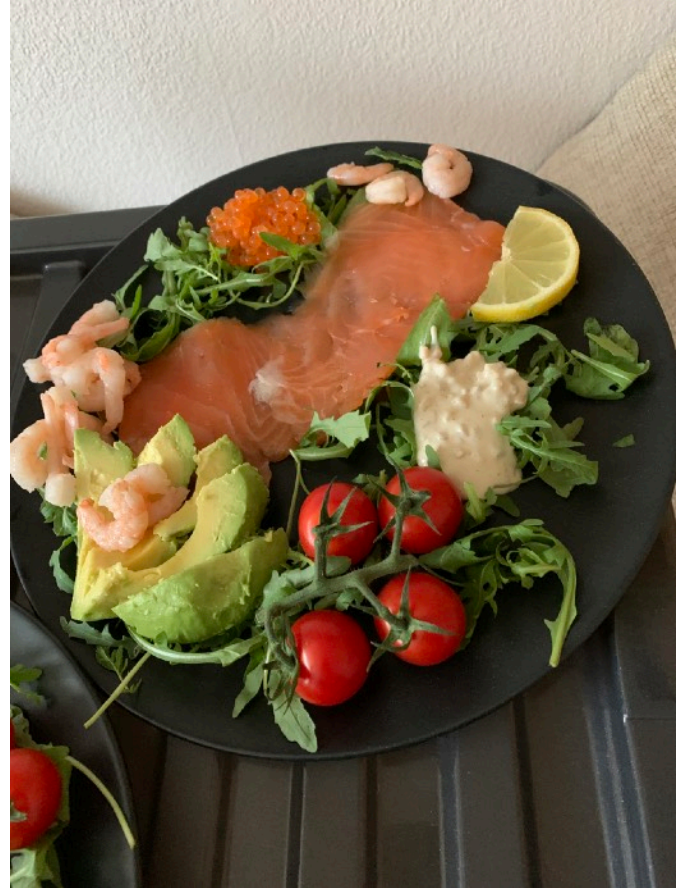
From: Me

Ingredients

- 3 Slices of smoked Salmon
- 1 1/2 **Ripe** Avocados
- 1 Pot Fresh (cooked) shrimps
- 1 Jar Trout Roe - the red colour is lovely or any other Caviar type
- 1 Jar Horseradish sauce.
Check if people like hot
- 1 Lemon
- 1 Packet Cherry tomatoes on the vine
- 1 Packet Rocket

To serve

Olive oil and Salt and Pepper to taste. Leave this to the guests preference



1. Sprinkle the rocket on to the nicest plates you have
2. Lay a largish slice of smoked salmon on top (Graved Lax might be an option)
3. Peel and slice the avocados. Try to make a fan shape. (not easy)
4. Add the shrimps, tomatoes, horseradish and lemon as shown in the picture.
5. Enjoy. Remember we eat with our eyes too.....
- 6.