

AVOCADO BREZEL



INGREDIENTS FOR 4 PERSONS

- 2 brezel
- 200g long-sliced smoked salmon
- 100g Guacamole Sauce
- 4 Red Onions Based on Cipolla Rossa di Tropea IGP
- q.s. Citrus Oil
- q.s. Szechuan Pepper, Whole
- q.s. Lemon Sun
- q.s. sprouts

METHOD

- Cut the brezels in half and toast them.
- Season the salmon with lemon oil and a bit of Sichuan pepper.
- Cut the onions in half lengthwise and peel them.
- Put the brezels on the plate, stuff it with the salmon, drops of guacamole sauce and the marinated red onion petals.
- Garnish with zitronia sun lemon powder and sprouts.

PRODUCTS IN THIS RECIPE



Guacamole Sauce



**Red Onions Based on
Cipolla Rossa di
Tropea IGP**



Citrus Oil



**Szechuan Pepper,
Whole**



Lemon Sun