

Salmon Roses (English)



[Español](#)

Salmon Roses over Krupuk and Avocado Cream

Ingredients: For 12 units

200 g of smoked salmon slices (12 slices)

200 g avocado

50 g of fresh cheese

1 tablespoon soy sauce

1 teaspoon of lime juice

a pinch of salt and ground pepper

1 teaspoon of toasted sesame seeds

Fresh dill to decorate

Lime zest

12 Krupuk crackers



and...

A medium bowl

Hand blender

Disposable pastry bag with star tip

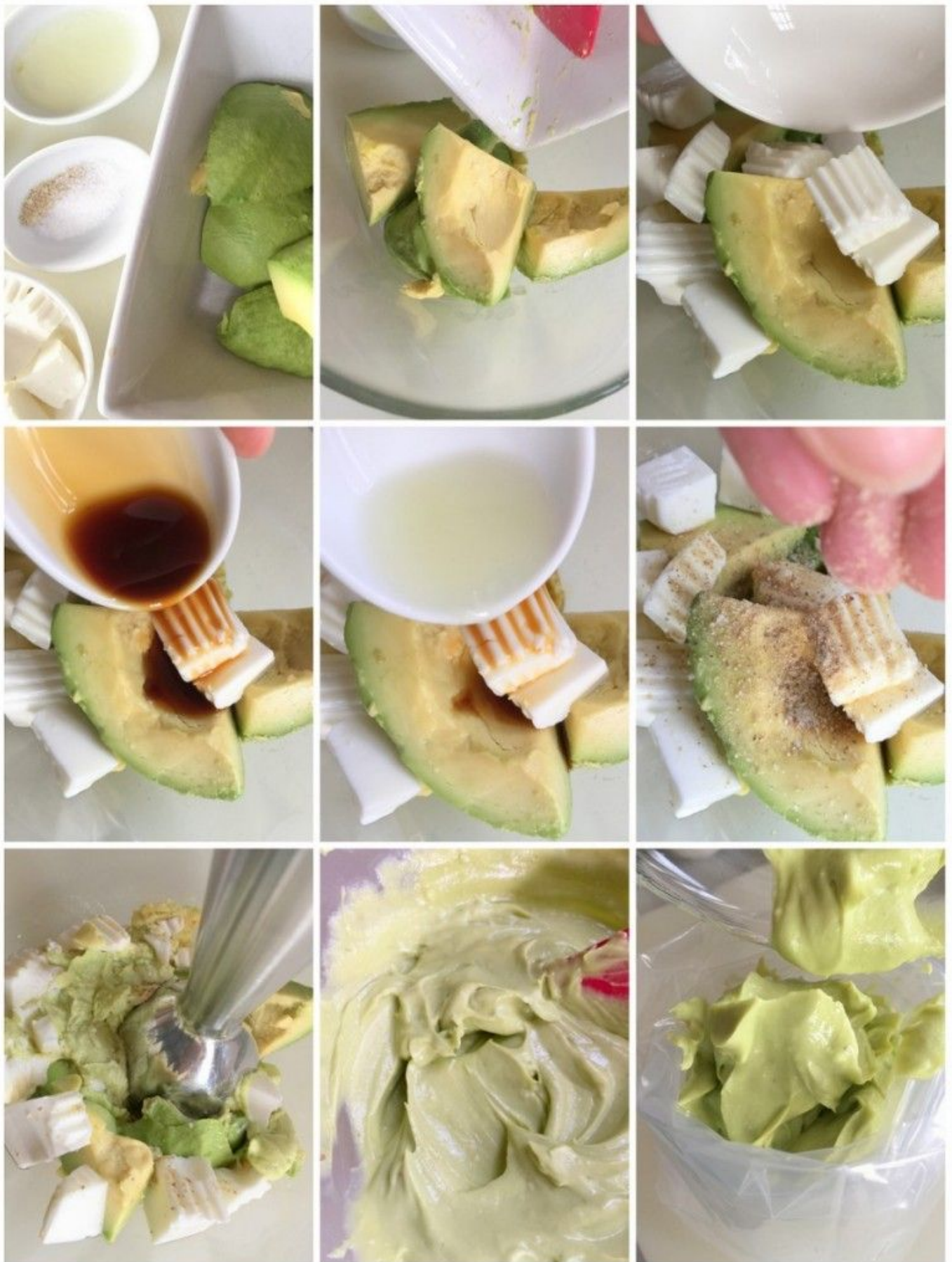
Silicon spatula



Prep time: 15 minutes

Instructions

□ In a bowl, mix the avocado and the fresh cheese, soy sauce, lime juice, salt and pepper and blend with the hand blender until obtaining a fine cream without lumps, that we will put in the pastry bag with the silicone spatula.



□ Cover each cracker with our avocado cream and place a salmon rose on top, which we form by folding and rolling each of the slices.



□ Sprinkle with toasted sesame and fresh dill, and decorate with the lime zest and a sprig of dill in the middle of each rose and immediately serve.



Enjoy!!!

