



Australian  
Avocados

## SMOKED SALMON FILLED WITH AVOCADO MOUSSE

Serves: 4 people

Prep Time: 20 minutes

### INGREDIENTS:

2 Avocados  
100g Low fat cream cheese  
2 tbsp Lemon juice  
2 tsp Horseradish cream  
½ bunch Dill (chopped)  
200g Smoked salmon  
Salt and pepper to taste

### METHOD:

Cut avocado in half, remove the seed and scoop out the flesh.  
Place avocado into a bowl, add cheese, juice, horseradish and dill.  
Combine with a fork to a fairly smooth texture.  
Line the inside of four medium size coffee cups with plastic wrap and place smoked salmon slices onto the wrap.  
Fill with avocado mixture, fold over excess salmon and turn out on to a plate.  
Serve and garnish with gourmet leaves and a drizzle of olive oil and balsamic vinegar.

**Tips:** Serve with warm garlic bread or toasted sourdough bread.

