

SALMON TRIANGLES

By Chef Paola Garduño



INGREDIENTS:

- 200 gr avocado
- 10 ml lime juice
- 800 gr smoked salmon
- 50 gr red onion
- 50 gr asparagus
- 20 gr dill
- 30 ml olive oil
- 30 gr capers
- 30 jicama tortillas
- 1 pinch of salt
- 1 pinch of pepper

PREPARATION:

1. Whip a guacamole with the avocado and lemon juice and season with salt and pepper.
2. Add a little guacamole on a jicama tortilla and spread with a spoon over the whole tortilla.
3. Place a bit of smoked salmon on top of the guacamole, trying to cover the entire surface.
4. Place a bit of sliced purple onion and cover with another jicama tortilla.
5. Repeat the procedure with one more time and cut in four equal triangles.
6. Arrange on a plate and decorate with chopped purple onion, dill, capers and olive oil.

Makes: 10 servings