



## Bruschetta with avocado and salmon

### Preparation

1. Roast the bread in a pan, rub with the garlic clove and sprinkle with a little olive oil.
2. Mash the avocado flesh with a fork. Finely dice the tomatoes and stir them into the avocado cream. Season with salt, pepper and a little lemon juice.
3. Spread the avocado cream on the slices of bread, place the fish on top and garnish with dill.



### Ingredients

- 2 slices of Mestemacher ITALIAN organic country bread
- 1 clove of garlic, halved
- a little bit of olive oil
- 1 avocado
- 2 tomatoes
- salt and pepper according to taste
- lemon juice according to taste
- 250 g grams of smoked salmon
- dill for garnishing



photo: Susanne Brauer, Kochmädchen