

Elegant Avocado with Smoked Salmon

Recipe By *Estee Kafra*



Cooking and Prep:  25
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Serves:  4

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover, Yom
Kippur

Diet: Gluten Free, Low Carb,
Pescetarian

Source: Family Table by
Mishpacha Magazine

This simple and elegant appetizer is a wonderful combination of smooth and salty, with a nice contrast in colors as well. For the lox, I like the ones cured pastrami style with whole black peppercorns and spices. Dill is good too, and plain lox is fine if the others aren't available.

Ingredients (10)

Main ingredients

- 2 avocados, peeled, halved, and pitted, plus 1 mashed avocado
- freshly squeezed lemon juice
- 1 teaspoon **Gefen Mayonnaise**
- Haddar Kosher Salt**, to taste

- 2 plum tomatoes
 - 1 small shallot
 - 1 teaspoon apple cider vinegar
 - 1 tablespoon **Bartenura Extra-Virgin Olive Oil**, plus more for drizzling
 - 8 slices lox
 - 1/4 cup cilantro, chopped, for garnish
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Start Cooking

Prepare Avocado and Fish

1. Immerse each avocado half fully in fresh lemon juice to avoid browning (you can skip this step if preparing this dish right before serving).
2. Combine the mashed avocado with one teaspoon lemon juice, mayonnaise, and salt to taste, and set aside.
3. Discard the centers of the plum tomatoes and dice very finely.
4. Dice the shallot very finely and combine with the tomatoes in a bowl.
5. Add the apple cider vinegar, olive oil, and some kosher salt to taste. Mix well to coat.

To Plate

1. Arrange a tablespoon of the tomato salad in the center of each avocado half.
2. Place a small mound of mashed avocado in the center of a plate (its main purpose is to prevent the avocado half from slipping).
3. Place a filled avocado half in the center of the mound and cover loosely with two slices of lox. You can place small pieces of lox at the base of the avocado as well, and garnish with chopped herbs. Drizzle over some more olive oil to finish.