MULTIGRAIN CROSTINI WITH GUACAMOLE, SWEET AND SOUR RED ONION AND SMOKED SALMON



Menù Ingredients

15 g Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

60 g Salsa guacamole - Guacamole Sauce - XQ0X

90 g Salmone norvegese affumicato preaffettato (decongelato) - Sliced Norwegian smoked salmon (thawed) - 169

Ingredients

White vinegar

Sugar

to taste Salt and pepper

100 g Red onion

80 g Sliced multigrain bread

Chef: Diego Ponzoni

Method

For 1 person

Slice the red onion to a thickness of about 6-7mm and toss in the pan for 2-3 minutes with extra virgin olive oil, vinegar, salt and sugar. Now cut 3 slices of multigrain bread and toast them in the pan with a drizzle of extra virgin olive oil. Once golden, arrange them on a chopping board and add the Guacamole sauce, sweet and sour red onion, and smoked salmon. Decorate with a few marigold petals and a drizzle of oil.

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