

## Avocado Cream bruschetta with smoked salmon & pear

### Ingredients

- 2 slices multigrain bread
- 100g smoked salmon
- 1 pear
- A few mint leaves
- 5 cherry tomatoes, halved
- 1 tbsp olive oil
- Lime
- **80g Avocado Cream (Art. 55149)**
- **1 tsp Rub Citrus (Art. 51014)**

### Preparation

1. Brush the slices of bread with a little olive oil and toast them in a pan over medium heat until lightly golden.
2. Once they cool, spread the Avocado Cream evenly over the surface.
3. Layer the smoked salmon on top, keeping it light and fluffy.
4. Next, add the thin pear slices and the halved cherry tomatoes.
5. Finally, serve the bruschettas garnished with Rub Citrus, a drizzle of olive oil, a few drops of lime juice, and 2–3 fresh mint leaves.