



SALMON AND POMEGRANATE BAGUETTE

Categoria: Main Courses **Tempo di preparazione:** 30 minutes **Difficoltà:** facile 🕒

Ingredienti per 4 persons

- Baguette 2
- Ripe avocados 2
- Pomegranate 1
- Sour cream to taste
- Salted butter to taste
- Watercress sprouts to taste

FOR THE MARINADE

- Canned salmon fillet 400 g
- Dill to taste
- Tabasco 3 g
- Lemon peel 1
- Fine salt to taste
- Black pepper to taste

Take the salmon fillet, remove the skin and chop the flesh with a knife until it becomes a tartare. Place the chopped salmon in a bowl and marinate it with extra virgin olive oil, salt, pepper, a few clumps of dill, grated untreated lemon zest and drops of Tabasco; set aside.

Open the avocados in half, remove the seed. Cut into thin slices and place in a bowl, drizzling with lemon juice. Open the pomegranate and remove the kernels by pouring them into a bowl.

Now that you have everything, divide the baguettes in half lengthwise. Grease them generously with salted butter and toast them in a non-stick frying pan with the crumb side down.



As soon as they are lightly toasted, remove the baguettes from the pan.

On the two bases spread a little crème fraîche, the seasoned salmon, avocado slices, pomegranate seeds and some watercress shoots.

Cut in two to make 4 salmon semi baguette and enjoy immediately.

