

## Smoked Salmon & Avocado Stack

You will need:

### For the towers/stack

- Sheets of thinly sliced smoked salmon (which you can pick up from your local supermarket or deli – you could use either delicious smoked salmon trout, which we purchase directly from the fantastic Franschoek Smoke House, or the more expensive Norwegian salmon)
- Ripe avocado (not too soft – it must still be firm)
- Peeled and de-veined prawns (you can purchase it from your local supermarket or fish shop)
- Sprouts from your local supermarket or fruit and vegetable merchant
- Sliced spring onions
- Sliced red onion
- Fresh green asparagus tips
- Pistachio nuts
- Fresh lemons



Cut the avocado in half, remove the pip, and peel carefully without damaging the flesh. Then dip it in freshly squeezed lemon juice to keep it from turning black.

Now, cut the avocado in rings as shown in the picture. Then twist the salmon sheets around the avocado rings and build pyramid-shaped towers, placing the bigger rings at the bottom for a solid foundation and the smaller rings at the top. Do not rush the process – it requires patience and a slow hand to produce a piece of art!

Steam the asparagus tips and prawns until al dente (still fresh and crispy) – be careful not to overcook them – and place them alongside your tower with the peeled pistachio nuts. Once you have completed your tower, garnish it with the vinaigrette dressing (see the recipe below).

### For the vinaigrette/dressing

- Fresh limes or lemons
- Honey (any kind will do)
- Smooth Dijon mustard
- White wine vinegar
- Olive oil
- Chopped fresh dill

Mix about half a cup of the Dijon mustard with four dessert spoons each of the honey, vinegar, and olive oil, four dessert spoons of olive oil, and one dessert spoon of chopped fresh dill. Then put the mixture in a deep mixing bowl and whisk together, or mix in an electric blender, until a creamy texture has been achieved.

Drape your tower with a few teaspoons of the vinaigrette, and garnish with chopped spring onions and sliced red onions. (You can also sprinkle over some fresh mint leaves or fresh berries if they are in season.)

If you don't have the time or energy to make the vinaigrette, some store-bought honey mustard vinaigrette (or any other dressing of your choice) will do just as well.