



**Amanda**  
— since 1916 —



Ingredients • 10 persons

#### Pulled Salmon

600 g salmon roulade  
15 g lime juice  
15 g chilli and garlic oil  
10 g chopped parsley

#### Smashed Avocado

1 kg peeled and stoned avocado  
100 g lime juice  
10 g chopped red chillis

#### Chilli garlic oil

20 g garlic cloves, peeled  
20 g red chilli  
150 g rapeseed oil

#### Scrambled eggs and chives

1.4 kg eggs  
100 g salted butter  
20 g chives, chopped

#### Toasted sour dough muffins

1.2 kg English muffin  
200 g chilli and garlic oil

## Hot Smoked Salmon and Avacado on toast with scrambled egg

### Steps to prepare

**Preparation time:** 20 minutes • **Cook time:** 15 minutes

**Pulled salmon:** Shred the salmon roulade into nice pieces. Heat a small pan with the oil, then sauté the salmon pieces for a few minutes until cooked and lightly coloured, being careful not to break the pieces. Add the chopped parsley and lime and toss together.

**Smashed Avocado:** In a bowl, lightly mash the avocado with the lime juice and chilli so that you still have some pieces, but most of it forms a coarse paste.

**Chilli garlic oil:** In a pan, heat the oil and add the garlic and chilli. Bring to a simmer and cook for 4-5 minutes, then remove and allow to cool. Blend in a NutriBullet, then pass through a fine sieve.

**Scrambled Egg and Chives:** In a pan, heat the butter, then whisk the eggs until smooth. Over low heat, cook the eggs until they begin to set. Once they start to set, stir in the chopped chives, then remove from the pan and serve.

**Toasted Sourdough Muffins:** Brush the muffin with the oil, then grill on both sides until crisp and lightly coloured.

**Serving:** Place a slice of the toasted muffin on the plate, then add a generous spoonful of avocado. Spoon the scrambled egg mix on top. Place pieces of the salmon mix on the egg, drizzle with chilli oil, and then add the top slice of muffin.

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### 555 Amanda

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