

BRIOCHE BAGEL AVOCADO & SMOKED SALMON

2 personnes15 minutesEasy

Ingredients

- 2 Brioche Bagels
- 1 pot of cream cheese (about 120g)
- 2 slices of smoked salmon
- 1 avocado
- ½ red onion
- ½ lemon
- Five-berry pepper

Preparation

- 1- Mince the red onion. Cut the avocado in half and then into strips.
- 2- Spread cream cheese on the top and bottom of the Brioche Bagel.
- 3- Garnish the lower part of the Brioche Bagel with the salmon slices, the avocado strips and the onion.
- 4- Finish by adding a dash of lemon juice and five-berry pepper.
- 5- Close the bagel.

