



Forth Photography | Edinburgh

## smoked salmon, avocado and a creamy chive mayonnaise on light rye bread

### Serves 4

250g smoked Scottish salmon, cut into strips  
4 slices of light rye bread  
Low fat margarine or butter (optional)  
1 avocado, thinly sliced  
150ml mayonnaise  
1 tablespoon chives, chopped  
1 tablespoon lemon juice  
1 red chilli, deseeded and finely chopped (optional)  
Salt and pepper

- 1 On each individual slice of bread, spread the margarine or butter (if required). On top of this, add a couple of slices of salmon and avocado.
- 2 Mix the mayonnaise, chives, lemon juice, chilli (if using) and salt and pepper and chilli for 5 minutes. Pile on top of the avocado and serve immediately.



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