## Avocado toasts with salmon and eggs with the magimix

| $10 \min$ | 10 min 0 min | $10 \min 0 \min 10 \mathrm{~min}$ | $10 \mathrm{~min} 0 \mathrm{~min} 10 \mathrm{~min} 2 / 10$ |
| :--- | :--- | :--- | :--- |
| $10 \min 0 \min 10 \min 2 / 1010$ | $10 \min 0 \min 10 \min 2 / 101011$ | $10 \min 0 \min 10 \min 2 / 101011$ | 16 |
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## 10 min 0 min 10 min 2/10 101116

## 5 cherry tomatoes

2 large slices of bread
1 avocado
1 slice of smoked salmon
1 egg
1 tablespoon of yogurt
1 teaspoon of lemon juice
1 shallot
1 pinch of coarse salt
Pepper

## <span itemprop="recipeIngredient">5 cherry tomatoes<br/></span><span item|

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Boil water and place the egg in it for 12 minutes.
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Peel the shallot, put it in the Thermomix bowl and set for 5 seconds on speed 5 , then set it aside.
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Peel the avocado, remove the pit, and put it in the Thermomix bowl.
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Add the yogurt, lemon juice, and mix for 10 seconds on speed 5.
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Toast the 2 slices of bread using a toaster.
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Spread the avocado mousse on the toast.
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Slice the egg and place 2 slices in the center of each toast.
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Cut the cherry tomatoes in half and place them on the toast.
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Cut the slices of salmon, roll them up, and place 2 on each toast.
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Sprinkle some pieces of shallot on top.
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Season with pepper and coarse salt.
Enjoy these delicious Thermomix toasts as an appetizer or starter. You should enjoy them. Yum !

