

# Avocado toasts with salmon and eggs with the thermomix

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10 min 0 min 10 min 2/10 10 11 16

- 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

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