

# 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**

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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 !