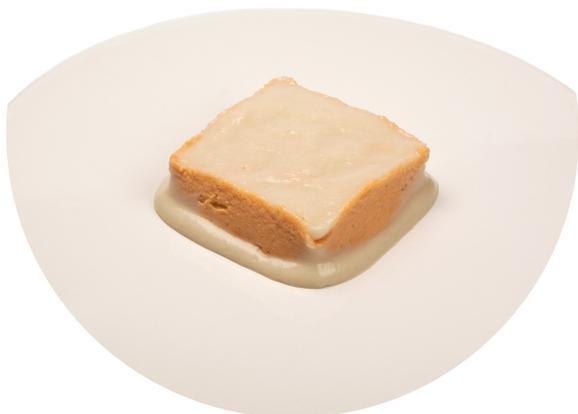


Mini salmon sandwiches (modified texture)



Ingredients (serves 1)

Crustless sliced bread

1 piece of salmon

Cucumber

Tomato

Cream cheese

Extra virgin olive oil

Method

1. Peel cucumber and cut lengthwise. Use a spoon to remove seeds.
2. Cut tomato in half. Remove seeds and grate.
3. Cook salmon (steam, microwave, or sauté with a little oil). Let cool and shred.
4. Place salmon, cucumber, a little bread, oil, and cream cheese in a blending container. Purée with immersion blender, adding water if necessary
5. Drizzle the bread with water and let absorb. Purée bread with a splash of olive oil until creamy.
6. Imitate the structure of a sandwich by layering the purées: first the bread purée, then the salmon, and then top with more of the bread purée. Serve.

Recommendations

The same recipe can be followed to make chicken or avocado pâté sandwiches.