

## Smoked Salmon Tier



### Ingredients:

- 8 oz Smoked Salmon
- Kosher Salt and freshly ground Pepper
- 4 oz Champagne Vinaigrette (recipe below)
- 3 ripe Avocados
- 1 Lemon
- 4-6 oz Wasabi Peas - crushed
- ½ package Cream Cheese – softened
- 2 oz Capers (any variety)
- 4 oz pickled Ginger
- Pita Chips or favorite Crackers

### Directions:

- Marinate smoked salmon in vinaigrette - 10 min.
- Half avocados and thinly slice, sprinkle juiced lemon on to avoid discoloration.
- Mix crushed Wasabi peas with cream cheese.
- Use any 3” - 4” cylinder mold (a tuna can with both ends opened etc.).
- Put mold in center of plate.
- Sprinkle salt and pepper inside mold.
- Arrange marinated smoked salmon as 1<sup>st</sup> layer.
- Add layer of lemoned avocado next.
- Then add the cream cheese and wasabi mixture.
- Add another layer of lemoned avocado.
- Add the final layer of marinated salmon.
- Remove mold.
- Finish with salt and pepper and capers on top & on plate.
- Serve ginger as side garnish.
- Enjoy with pita chips or favorite crackers.