Eggs and avocado salad, micro greens and crispy prosciutto



Serves 4

Ingredients

Sandwich

8 slices of bread

Eggs and avocado salad

4 hard-boiled eggs, chopped
2 avocados, peeled, pitted and roughly puréed
45 ml (3 tablespoons) dill, minced
30 ml (2 tablespoons) mayonnaise or plain yogourt
10 ml (2 teaspoons) Dijon mustard
2 green onions, minced
Salt and pepper

Crispy prosciutto

8 slices of prosciutto

Garnish

Micro greens, to taste

Preparation

1. For the egg and avocado salad, mix all the ingredients and season with salt and pepper.
2. For the crispy prosciutto, preheat oven to 180 °C (350 °F). Arrange the slices of prosciutto on a baking

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tray lined with parchment paper and bake in the oven for about 25 minutes until crispy. Set aside.

3. Garnish the bread slices with the egg and avocado salad, crispy prosciutto and micro greens.