

Friseline mouthfuls with salmon mousse

- 1- Cut Friseline at 1cm from the base to get Friseline leaves. Keep the widest leaves and with other leaves you can prepare a salad.
- 2- Mix smoked salmon slices with fresh cheese, mascarpone cheese and a salt pinch.
- 3- Garnish the Friseline leaves with this salmon mousse with a piping bag.
- 4- Cut crumbs of the avocado and add them on the salmon mousse.

For around twenty mouthfuls

- 1 Friseline
- 100 g of fresh cheese
- 250 g of smoked salmon
- 125 g of mascarpone cheese
- 1 avocado
- Salt