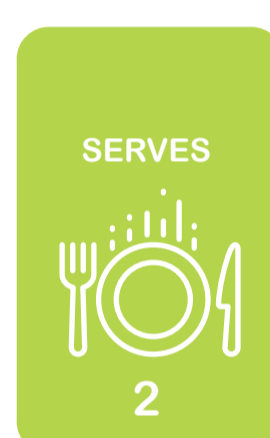




Inspiring RECIPES

GEM® Japanese guacamole with smoked salmon

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The Japanese twist on this guac has a zesty punch from the ginger and lime, and a richness from the sesame, perfectly complementing the extra creamy GEM® avocado. Add green chilli for an extra kick.



INGREDIENTS

- 1 GEM® avocado
- 1 lemon juiced
- 1- 1 ½ tsp sesame oil
- 1 ½ tsp soy sauce
- A handful of coriander leaves finely chopped
- 2cm root ginger, thinly sliced using a veg peeler
- 1 large spring onion thinly sliced
- 4 small slices of toast
- A handful of cucumber slices
- 2 servings of smoked salmon
- 2 servings of pickled red cabbage or radish
- a sprinkling of sesame seeds

METHOD

1. To make the guac, roughly mash the GEM® avocado with the lemon juice, sesame oil, soy sauce, coriander leaves, ginger, spring onion and some salt and pepper.
2. Spread the guac on the toast, top with the cucumber, smoked salmon, pickle and sesame seeds.
3. TIP – to make a pickle have enough liquid to cover the veg (cabbage will need overnight, cucumber a few hours and radish 30 min). Heat a mixture of half water, half vinegar (cider vinegar is good), some salt, sugar and spices if you like (caraway, peppercorns, mustard seeds).