



天然味美 營養如鮮

## Smoked Oyster Canapés with Avocado

*A succulent appetizer that is easy to make.*

Serves 4 (10 pieces)

Prep time: 20 min

Time to table: 20 min

### Ingredients

1 can	<b>Clover Leaf® Smoked Oysters</b>
10 pcs	crackers
½	roasted red bell pepper
2	avocados
¼ tsp	salt
½ tsp	lemon juice
A pinch	dill



### Preparation

1. Drain the smoked oysters; cut the roasted red bell pepper into small wedges.
2. Cut the avocados in halves, remove seed, and scoop out the flesh. Mash the avocados, combine with lemon juice and salt.
3. Use a pastry tube to squeeze the mashed avocado onto the cracker; top up with smoked oysters and roasted red pepper. Sprinkle with dill.

Tip: Roasted red pepper can be replaced by red pepper.

Recipe by **Misandao**

## 煙燻牛油果薄脆

這道小食味道濃郁，簡單易做。

4 人份量 (10 件)

準備時間：20 分鐘

共需時間：20 分鐘

### 材料

1 罐	Clover Leaf® 煙燻蠔
10 片	蘇打餅乾
半個	烤甜紅椒
2 個	牛油果
¼ 茶匙	鹽
½ 茶匙	檸檬汁
少許	茴香

### 做法

1. 將煙燻蠔瀝乾油後，把烤甜紅椒切成小塊。
2. 將牛油果肉取出，加鹽和檸檬汁壓成細泥。
3. 用花嘴把牛油果泥擠花在蘇打餅乾上，放一塊煙燻蠔，數塊烤甜紅椒。最後用茴香裝飾。

小貼士：烤甜紅椒可以用甜紅椒代替。

食譜由**蜜三刀**提供