

Norwegian Bruschetta 挪威三文鱼配面包



Ingredients:

110g of smoked salmon, 1 loaf of country bread, 50g of mesclun green, 4 parisian button mushrooms, 5 cherry tomatoes, oregano, garlic, salt and pepper

Preparation:

1. Slice the country bread into 10 slices of 1cm each. Toast the bread, then let it cool.
2. Scrub the slices of bread with garlic.
3. Put the mesclun greens, tomatoes, and mushrooms on the slices. Lightly sprinkle with olive oil.
4. Add the slices of salmon, and season with oregano, salt and pepper to taste. Serve fresh.

配料：烟熏三文鱼 110g，一个乡村面包，生菜 50g，小蘑菇 4 个，樱桃番茄 5 个，牛至，大蒜，盐，胡椒粉。

制作方法：

1. 先将面包按照每片 1cm 左右的厚度切成 10 片，再放入烤箱烘烤，然后待冷却备用。
2. 再将大蒜在面包片上搓擦。
3. 再将生菜、番茄以及蘑菇切成薄片，然后撒上橄榄油。
4. 最后将三文鱼片、蔬菜色拉、牛至放在面包片上，再加上少许盐、胡椒粉即可食用。

