

# SEAFOOD TIAN

Serves 4

- 160g Smoked Salmon
- 200g Irish Crab Meat
- 125g Warm Water Black Tiger Prawns
- Dash of Balsamic Vinegar
- Dash of Extra Virgin Olive Oil
- 2 Firm Ripe Avocados
- 2 Ripe Tomatoes, peeled, deseeded and diced
- 4 Tbsp Crème Fraîche
- 1 Tbsp Mayonnaise
- 1 Tbsp Fresh Chives, snipped
- 1 Tsp Fresh Dill, chopped, plus extra to garnish
- Sea Salt & Freshly Ground Black Pepper
- Brown Wheaten Bread, to serve



## Method

- Place 4 x 8cm cooking rings in the centre of serving plates and arrange the smoked salmon slices in the bottom of each one, cutting them down to size as necessary.
- Cut the avocados in half and remove the stones, then peel and cut each half into slices. Put a nice overlapping layer of avocado slices on top of the salmon.
- Mix together the crème fraiche and mayonnaise with the dill and fold in the crab. Use to cover the avocado.
- Make a quick tomato salsa with the tomatoes and chives and dress with a little olive oil and balsamic vinegar, then season with salt and pepper. Use to cover the crab, then top with the warm water black tiger prawns.
- Garnish with a sprig of fresh dill and serve immediately with some slices of the brown wheaten bread.



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