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BAKING THE  
*Difference.*

## BREAKFAST SALMON CROISSANTS

*Made with Il Granino Croissants*

Salmon is a delicious and nutritious way to start the day and sumptuously paired here with avocado and our light, buttery croissants. Simple and spectacular.

### INGREDIENTS

4 Croissants  
320g Smoked salmon  
1 bunch chives, finely chopped  
200g mascarpone  
1 lemon, zest only  
1 avocado, peeled, pip removed and thinly sliced  
Salt and pepper

### ASSEMBLY

Slice croissants in half length ways, leaving them just attached at the back.

Season mascarpone and stir through chives and zest, saving a little of each to garnish.

Spoon a generous amount of mascarpone on the base of each croissant.

Top with a quarter of the salmon and avocado on each.

Scatter reserved lemon zest and chives.

Close the croissant and serve.



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