

ARCHIVED RECIPES

EMPRESS SUPREME**Ingredients:**

1 Gardenia focaccia

Sliced smoked salmon (Join 2 or 3 slices to form a "square" approximately the focaccia's width.)

Make 5 or 6 strips of mango, cucumber and avocado each

Few leaves of red lettuce

Spread:

Thoroughly, combine the following:

2 shallots (finely chopped)

1 tbsp grain mustard

1 tbsp balsamic vinegar

2 tbsp olive oil

1/2 tsp ground black pepper

1/2 tsp sugar

**Cooking Method:**

1. Place a strip of mango, cucumber and avocado each onto a salmon "square" and roll it up. Repeat likewise for the rest.
2. Halve focaccia lengthwise and apply spread onto the sliced surfaces.
3. Line the bottom half with lettuce and arrange salmon rolls on it, spaced equally apart.
4. Cover with the other half of the focaccia and cut into bars - each with a salmon roll. Secure with a cocktail pick or decorative skewer.