Salad of **Warm toast with Salmon and Leeks**





2 people | 10 min preparation time | 5 min cooking time

All ingredients

1 jar of 95g la belle-iloise Pink Salmon and young leek shoots spread to enjoy hot
60g of lamb's lettuce
1/2 cucumber
125g cherry tomatoes
A handful of walnut kernels
4 slices of multigrain bread
Vinaigrette sauce

Steps

1- Preheat the oven to 220°C on the grill setting
2- Using a small spoon, spread the spread on the 4 slices of multigrain bread, then place them on the baking tray
3- Bake for 5 minutes until the toast is golden brown
4- Meanwhile, make cucumber tagliatelle using a vegetable peeler, cut the cherry tomatoes in half and roughly chop the walnuts
5- Arrange the lamb's lettuce, cucumber tagliatelle and cherry tomatoes on the plates. Season with vinaigrette
6- Place 2 pieces of toast on each plate and sprinkle with walnuts. It's ready!