

Smoked Salmon Tower of Brunch

- 1/2 lb [smoked salmon](#) (I recommend [Snowdon Deli](#) or [New Victoria Fish](#))
- 1 just ripe, not overripe avocado, very finely sliced
- 5 T cream cheese or goat cheese
- 1/2 c finely chopped red onion
- 1/4 c capers, rinsed
- 4 oz arugula
- olive oil
- [Herbamare](#) salt (or sea salt) and freshly ground black pepper
- Fitness Rolls from [Cavallaro](#), sliced in half (If you don't see them in the display, they have some frozen)

Place a 3 1/2-inch stainless steel ring mold on a small plate. Place avocado slices in a layer. Cover avocado with a layer of smoked salmon. Use kitchen scissors, and cut the salmon to fit the round mold shape.

Mix some of the capers and onions into the cheese. Push about 1 1/2 tablespoons of cheese into the mold, then top with a second layer of smoked salmon. Cover with a layer of avocado, then gently lift the mold off.

Garnish the **Smoked Salmon Tower of Brunch** with a few red onions, a few capers and a tiny dollop of the cream cheese mixture. Sprinkle on some [Herbamare](#) and black pepper.

Place some arugula on the plate. Drizzle with olive oil and sprinkle with sea salt. Use a grill press to toast the Fitness Rolls. Makes 3 towers.

Jittery Cook