



Ingredients

1 ripe avocado
4 tbsp frozen peas
60 to 80 g (buffalo) mozzarella
4 cm piece red sweet pepper
5 tbsp almond cream
juice of 1/2 lime
4 tsp Green Mix
allspice powder
black pepper
garlic powder
grated horseradish (or powder)
Himalayan salt
Shokuyoko (Japanese spice mix)

Garnish with

sprouts and cherry tomatoes
3 tbsp grey shrimps
optional: flat-leaf parsley, finely chopped

Oriental avocado & shrimp toast

Preparation

1. Bring water to the boil, pour it over the peas and set aside for 3 to 5 minutes.
2. Place the peas in a food processor and mix them with the mozzarella, avocado, pieces of sweet pepper and almond cream.
3. Add the other ingredients, mix again then season to taste.
4. Toast a slice of bread, spread some avocado mix on top and cover with grey shrimp, cherry tomatoes and sprouts.
5. If desired sprinkle some flat-leaf parsley on top.

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