

Smoked Salmon Cheesecake

KETO FRIENDLY | GLUTEN FREE | SAVORY APPETIZER | NO ADDED SUGAR



Prep: 25 min

Cook: 0 min

Serves: 12

Temp: Chill

INGREDIENTS

Smoked salmon
2 cups ground almonds or mixed ground nuts
3 tbsp sesame seeds
100 g butter, melted
2 avocados
Juice of 1 lemon
300 g cream cheese
1 tbsp plain yogurt
Fresh dill
Caviar or fish eggs, optional
Grated lemon zest

INSTRUCTIONS

Mix ground nuts, sesame seeds and melted butter. Press into the base of a springform pan. Chill until firm.
Mash avocado with lemon juice and spread over the crust.
Mix cream cheese, yogurt, dill and lemon zest until smooth. Spread over the avocado layer.
Top with smoked salmon ribbons and garnish with caviar or fish eggs if using.
Chill well before slicing and serve cold.

VICTORIA'S TIP

Use a ground nut crust instead of salty crackers to keep this gluten-free and lower carb.

SERVING IDEAS

Serve as a beautiful savory appetizer for brunch, parties or special gatherings.

APPROXIMATE NUTRITION PER SERVING

Calories 337 Protein 11 g Fat 31 g Total Carbs 7 g Fibre 3 g Net Carbs 4 g Serving: 1/12 recipe

Estimate based on 12 slices and a ground nut crust.

RECIPES - Light

stopsugarcrave.com/recipes-light

