



Crispy feta cheese with lobster oil

on a bed of minced avocado and fresh mushrooms

Easy starter • Preparation time: 15 min • Cooking time: 5 min

Ingredients for 6 people:

5-7 cl of **Groix & Nature lobster oil** - 3 avocados - 6 fresh mushrooms - 6 sheets of filo pastry - 50 g of drained feta cheese
1 tbsp of lemon juice - 3 tbsp of olive oil.

- 1 • Cut each filo pastry sheet in half. Fold each half-sheet lengthwise and sprinkle with lobster oil.
- 2 • Put some feta cheese at the bottom of the filo strip and fold it into the shape of a triangle.
- 3 • Pour the lemon juice into a bowl and add the olive oil while whisking constantly.
- 4 • Cut the avocados in halves and slice them. Chop the mushrooms finely.
- 5 • Bake in the oven, on a rack (240°C / T-8) until golden brown
- 6 • Arrange the crispy feta cheese on the avocado and mushroom slices alternating each ingredient. Spread the lemon vinaigrette and a dash of **lobster oil** over the preparation.