

# Low-Carb Holiday Entertainers Wreath

Hands-on 15 minutes Overall 15 minutes

**Nutritional values (per serving, about 150 g/ 5.3 oz):** Total carbs: 8.7 g, Fiber: 5.6 g,

**Net carbs: 3.1 g,** Protein: 5.5 g, Fat: 17.4 g, Calories: 201 kcal,

[Original recipe](#), [Keto Diet App](#) - The ultimate low-carb diet app



## Ingredients (makes 10 servings)

### Base Layer:

4 medium-large avocados (800 g/ 1.76 lb)

3/4 cup sour cream (230 g/ 8.1 oz)

juice and zest from 1/2 lemon

2 tbsp chopped chives or spring onion

sea salt and pepper, to taste

### Top Layer:

125 g smoked salmon (4.4 oz)

1 medium cucumber (200 g/ 7.1 oz)

2 small radishes (30 g/ 1.1 oz)

2 tbsp dill fronds

4 tsp fresh roe (19 g/ 0.7 oz)

4 tbsp sour cream (48 g/ 1.7 oz)

*Optional:* microgreens to serve

6. Finish off with fronds of fresh dill, spoonfuls of the remaining sour cream and a scattering of fresh roe. Optionally garnish with microgreens.
7. Serve with toasted [90 Second Keto Bread](#) or [Crispy Multiseed Keto Crackers](#).
8. Tip: You can pre-slice ingredients for this dish, but I wouldn't recommend making it too far before serving. This dish doesn't store well but can be made a few hours before serving and stored in the fridge.

## More great content on KetoDietApp.com

[Keto calculator](#)

[Best keto recipes](#)

[Complete keto diet food list](#)

[Expert articles & ketogenic guides](#)

[Keto Diet App](#)

[Free & premium keto diet plans](#)

## Instructions

1. Prepare all the ingredients. Halve the avocados and remove the stones.
2. Mash the avocado flesh with 3/4 cup sour cream in a small bowl, to your preferred consistency. Add the lemon juice and zest, and the chopped chives and stir to combine. Season with salt and pepper to taste. If you don't have chives, use spring onion.
3. Using a large spoon, evenly dollop this mixture on a serving platter in a circular shape.
4. Use a vegetable peeler to slice your cucumber into thin ribbons. Spiral some of them up and push them into the avocado, drape the others like ribbons.
5. Thinly slice the radishes and arrange the slices on the wreath. Working around the wreath, arrange swirls of smoked salmon.