

Asian salmon tartare, avocado and Wonton crisp

Recipe for 24 Tapas



Description

Knife cut tartare of Atlantic salmon seasoned with sesame and soy sauce, served with a few cubes of avocado and crispy fried wonton triangles.

Note

Place your salmon fillet in the freezer a few hours before cutting. In addition to eliminating possible parasites, this step will allow you to cut your salmon in a small dice with a lot of ease.

Ingredients

For the salmon tartare

- 480 Gr Salmon filet skin-off
- 1 Unit(s) Shallot
- 12 Sprig(s) Chives
- 30 Ml Capers
- 30 Ml Sesame seeds
- 40 Ml Mango sweet chili dipping sauce
- haiku
- 2 Unit(s) Avocado
- 15 Ml Lime juice
- 1 Tbsp Minced coriander haiku
- 0.50 Tsp Sriracha haiku
- 4 Tbsp Japanese breadcrumbs (panko)

- Olive oil
- Salt and pepper

For the mix green salad

- 4 Handful(s) Mixed greens
- 45 Ml Olive oil
- 30 Ml Balsamic vinegar
- 1 Clove(s) Garlic

For the Wonton crisps

- 12 Square(s) Wonton wrappers

- Olive oil
- Salt and pepper

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Preparation

- Preparation time **30 mins**
- Preheat your **friteuse** at **375 F°**

General preparation

Cut the salmon into small cubes. Chop the shallot. Chop the capers. Cut the avocado into cubes and toss them with lime juice. Chop the chives. Cut the Wonton squares in order to obtain two triangles. Chop the garlic.

Salmon tartare preparation

In a large bowl, place the salmon cubes. Stir in the chopped French shallot, chopped capers, chives and sesame seeds. Add a few drops of olive oil and soy sauce to bind the tartare together. Mix again. Adjust seasoning to taste.

Wonton crisps preparation

Fry the wonton triangles 2 minutes on each side. Remove them from oil and place them on a paper towel.

Mix green preparation

In a bowl, mix the olive oil, the balsamic vinaigre, the garlic, salt and pepper. Pour it on the salad and mix it.

To serve

Serve your tartare using a ring mold and garnish with avocado dice. Serve with crispy wonton. Put a little bunch of salad on the side. You can also serve this tartar as a tapas by putting dollop of tartare on each wonton triangle and decorating with the avocado dice.

Bon appétit!