

Halloween: Crushed salmon burger with lemon zest, tarragon tartar sauce - Virtual Workshop

Recipe for 2



Description

Salmon burger flavored with lemon zest, topped with tartar sauce flavored with fresh tarragon and served with a mesclun salad.

Note

Feel free to add grilled vegetables in your burger. Zucchini, eggplant, peppers have exquisite taste once passed under the flame.

Ingredients

For the burger

- 2 Unit(s) Burger bun
- 300 Gr Salmon filet skin-off
- 1 Unit(s) Shallot
- 1 Unit(s) Lemon
- 2 Leaf(ves) Boston lettuce
- Salt and pepper

For the salad

- 2 Handful(s) Mixed greens
- 10 Ml Dijon mustard
- 60 Ml Olive oil
- 60 Ml Lemon juice
- Salt and pepper

For the tartar sauce

- 100 Gr Mayonnaise
- 3 Unit(s) Gherkins
- 15 Ml Capers
- 2 Sprig(s) Tarragon
- Salt and pepper

Last touch

- 50 Ml Ketchup
- Salt and pepper

Preparation

- Preparation time **30.00 mins**
- Preheat your **four** at **400.00 F°**

General preparation

Finely chop the tarragon. Finely chop the capers and gherkins. Zest and juice the lemon.

Prep before the video

Ingredients

Make sure you have all the ingredients.

Equipment

Chopping board + chef knife (big knife) + Paring knife (small knife) + peeler

Non stick pan for the salmon, rubber spatula

Bowl for the salad.

Spoons and lemon juicer.

Preparation of the burger

Add some oil and a knob of butter to a pan, sear the salmon skin side down for 3 to 4 minutes.

Place the salmon on baking tray (with parchment paper) you will finish to cook it later.

Open the burger buns in half and toast in the oven on a baking sheet for a few minutes.

Preparation of the tartar sauce

Mix all the ingredients with a dash of lemon juice and adjust seasoning.

Preparation of the salad

Prepare the vinaigrette by mixing the remaining lemon juice, mustard, salt, pepper and olive oil. Mix the cucumber slices on mixed salad with vinaigrette and season at the last moment.

To serve

For the burger:

On the bottom half of the bun, spread some tartar sauce, lay some lettuce, then the salmon, crush it lightly with your fingers. Add more tartar sauce and put some ketchup all around (like its bleeding off the burger) and finish with the top half of the bun.

Serve with the salad.

Bon appétit!