

# Raw scallops and salmon gravlax with pink berries

## Recipe for 4 pers

### Description

The salmon is presented as tartare, while the scallop slices are flash-fried with a blowtorch at the last moment. We present this dish as a starter or main course, depending on quantities.

### Note

You can make the same recipe with raw salmon (traditional tartare).

We often choose the heart of a salmon fillet, because it's less fatty and therefore more pleasant to eat as tartare.

### Ingredients

#### Sauce

- 1 Unit(s) Shallot
- 50 Ml Noilly Prat ou Martini blanc
- 150 Ml Chicken stock
- 1 Unit(s) Lime zest(s)
- 1 Unit(s) Lime juice
  
- Butter
- Salt and pepper
- Olive oil

#### Tartare and scallops (starter version)

- 300 Gr Gravlax salmon
- 8 Unit(s) Giant scallop (u10)
- 1 Unit(s) Lime zest(s)
- 4 Unit(s) Pink peppercorn
- 0.50 Bunch(es) Chives
- 2 Pinch(es) Espelette pepper
  
- Butter
- Salt and pepper
- Olive oil

#### Tartare and Scallop (Flat version)

- 500 Gr Gravlax salmon
- 12 Unit(s) Scallops
  
- Butter
- Salt and pepper
- Olive oil

### Preparation

- Preparation time **45 mins**

#### Setting up

Chop the French shallots.

Prepare chicken stock and keep warm.

Lightly crush the pink berries.

Zest two limes and juice one.

Make sure you have your piece of Salmon Gravlax. Homemade if desired

<https://www.ateliersetsaveurs.com/en/the-recipes/culinaries/detail/4192/salmon-lox-grilled-asparagus-and-smoked-hollandaise-sauce-on-a-bun>

### Sauce

Pour a dash of olive oil into a sauté pan, add the butter and minced shallot, and sweat without browning. Deglaze with white Martini or Noilly Prat. Pour in chicken stock and cook for 10 minutes. Strain through a fine sieve and flavour with lime juice and zest.

### Gravlax and scallops

Dice the Gravlax salmon slices and place in a salad bowl.

Add the chopped chives, lime zest and a sprinkling of pink berries.

Cut the scallops into thin strips. Set aside on a plate.

### Dressage

Dans des assiettes, déposez le tartare de saumon Gravlax, ajoutez par-dessus les noix de Saint-Jacques en lamelles. Flasher au chalumeau, juste pour nacrer.

Ajoutez quelques gouttes d'huile d'olive, un peu de piment d'Espelette, de ciboulette ciselée et un zeste de citron vert.

Émulsionnez la sauce et la déposer autour.

**Bon appétit!**