

# Salmon gravlax tartare, lemon cream, potato salad with capers & dill

## Recipe for 4

### Description

Salmon gravlax cut as a tartare, plated on grilled country bread with a nice and smooth lemon cream cheese on top. Garnished with a simple and tasteful potato salad with capers & dill. Perfect summer appetizer!

### Ingredients

#### Gravlax

- 400 Gr Salmon filet
- 80 Gr Coarse salt
- 80 Gr Icing sugar
- 10 Gr Fennel seeds
- 0.50 Bunch(es) Dill
- 15 Ml Vodka
  
- Salt and pepper
- Olive oil

#### Lemon cream

- 75 Gr Cream cheese
- 40 Gr 35% cooking cream
- 0.25 Unit(s) Lemon juice
  
- Salt and pepper
- Olive oil

#### Bread toast

- 1 Lb Baby potatoes
- 2 Pinch(es) Sea salt flakes
- 4 Turn(s) Fresh ground black pepper
- 100 Ml Capers
- 2 Sprig(s) Dill
- 1 Tbsp Dijon mustard
- 75 Ml Olive oil
- 1 Unit(s) Lemon zests
  
- Salt and pepper
- Olive oil

### Preparation

- Preparation time **30 mins**

#### Salmon gravlax

Mix the chopped dill with the fennel seeds, the salt and the sugar.

Place the salmon skin side at the bottom on a backing tray with a parchment paper, put a good drizzle of vodka all over.

Let it seat in the fridge for 10 to 12 hours.

Rinse the salmon under cold water.

### Lemon cream

In a bowl, put the cream cheese, mix it with a spatula, add the cream, season it and mix it again. Add the lemon and mix it again, put it in a pastry bag with a small socket.

### Gravlax tartare

Cut the salmon in small cubes, put it in a bowl with the yuzu, pepper, chives, and green onions, mix it well.

Fill a 3.5 cm cookie cutter with the tartare, press it well and remove it once firm and right to form a nice cylinder.

### Potatoes salad

In a pot of cold salted water, put the potatoes sliced in halves.

Bring to a boil and cook for 10 minutes. Check with the tip of a knife if the potatoes are cooked.

Strain and rinse under cold water.

In a bowl mix with olive oil, balsamic, salt, pepper and mustard.

### Montage

Lay down the tartare on the croutons, put some nice spots of lemon cream everywhere, and finish it with some fresh chives.

**Bon appétit!**