

Salmon tartar, celery root and raisins salad, horseradish and dill cream, yuzu flavored radish |

Recipe for 4 portions / 12 tapas



Description

Knife cut salmon tartare, bistro garnish, with a mustard celery root salad, top with some greens.

Note

You can replace the yuzu juice with lime juice.

Ingredients

For the tartare

- 480 Gr Salmon filet skin-off
- 30 Gr Gherkins
- 15 Gr Capers
- 100 Gr French shallot
- 1 Pinch(es) Sea salt flakes
- 12 Sprig(s) Chives
- 25 Ml Canola oil
- 4 Turn(s) Freshly ground black pepper

- Salt and pepper

For the mayo

- 1 Unit(s) Egg yolk
- 15 Ml Dijon mustard
- 125 Ml Canola oil
- 5 Ml Lemon juice

- Salt and pepper

Sour cream and radish

- 150 Gr Sour cream

For the croutons

- 24 Thin slice(s) Baguette

- Salt and pepper

For the salad

- 400 Gr Celeriac
- 15 Ml Lemon juice
- 2 Sprig(s) Basil

- Salt and pepper

- 1 Tsp Yuzu juice
- 4 Unit(s) Radish
- 2 Sprig(s) Dill
- 1 Tsp Horseradish

- Salt and pepper

Preparation

- Preparation time **30 mins**

For the mise en place

Dice finely the salmon. Chop the shallots and the chive. Chop the capers and the gherkins.

For the crostinis

Slice the baguette slantwise. Put it on a baking tray with a drizzle of olive oil, salt and pepper and cook it in the oven until crispy.

For the tartare

In a bowl, mix the salmon, the capers, the gherkins, the shallots and the chive. Add a couple spoons of mayo, mix it and fix the seasoning.

For the mayo

In a bowl, put the egg yolk, the mustard and some lemon juice, whisk it well and add the oil gently until you get a nice and firm mayo, fix the seasoning.

For the salad

Peel the celery, cut it and pass it into the food processor to shave it, add some lemon juice making sure it won't get dark. Add a couple spoons of mayo, the chopped basil and season it well.

Horseradish sour cream

In a mixing bowl, combine the sour cream and horseradish, season with salt and pepper and then add the chopped dill.

Strain the radish slices and combine them with yuzu juice.

For the plating

In a cookies cutter, put a first layer of tartare, then a layer of celery and finish with a layer of tartare. Remove the cookies cutter and top it with the greens and the croutons.

Bon appétit!