

# Salmon tartar, parmesan shortbread, pepper and green onion piperade, garlic petals, chives |

**Recipe for 12 tapas**

## Description

A fresh twist on a tartar full of flavor and textures.

## Note

Be careful not to over mince rosemary, it is likely to blacken.

## Ingredients

### Tartar

- 360 Gr Salmon filet
- 75 Gr Chopped shallot
- 10 Sprig(s) Chives
- 1 Unit(s) Lime
- 1 Unit(s) Orange zest(s)
- 10 Leaf(ves) Basil
- 20 Gr Capers
  
- Salt and pepper

### Piperade

- 1 Unit(s) Yellow pepper
- 1 Unit(s) Red pepper
- 1 Unit(s) Green pepper
- 1 Unit(s) White onion
- 1 Head(s) Chopped garlic
- 1 Sprig(s) Rosemary
  
- Salt and pepper

## Preparation

- Preparation time **45 mins**
- Preheat your **Four** at **375 F°**

### Preparation

Finely slice the the chives and french shallots.

Cut the salmon into small cubes and set aside in the fridge or ontop of a bowl of ice cubes.

Finely mince the capers and garlic.

Remove the seeds from the peppers and cut them into cubes.

### Parmesan cookie

- 65 Gr Grated parmesan
- 65 Gr Softened butter
- 125 Gr Flour
- 1 Unit(s) Egg yolk
- 1 Pinch(es) Nutmeg
  
- Salt and pepper

### Garnishes

- 1 Unit(s) Green onion
- 8 Sprig(s) Chives
- 4 Clove(s) Garlic
  
- Salt and pepper

Pluck the rosemary and mince the leaves.

Zest the citrus and the juice them, set aside.

Finely slice the basil.

Finely slice the green onion.

With the help of a mandolin, slice the garlic as thinly as possible. In a hot skillet with a good quantity of canola oil, fry the garlic until golden and crispy. Set aside on paper towel and season with salt.

### Tartar

In a mixing bowl combine all of the ingredients for the tartar. Gently stir and season to taste.

### Parmesan crumble

Combine all of the ingredients and once the mixture starts to form lumps, transfer to a baking sheet and let rest in the fridge for roughly one hour. Cook in the oven for 20 minutes.

Throughout the cooking process, stir from time to time to get the most consistent coloration possible.

### Pepper piperade

In a sauce pot with oil, cook the peppers with the onion and then add the garlic and rosemary. On low heat, continue to cook for roughly 20 minutes. Season to taste and set aside.

### Garnish and plating

On the bottom of your serving dish, make a nice bottom spread with the tartar. Garnish with garlic petals, parmesan, green onion and chives. Sprinkle with fleur de sel and a crack of pepper. Decorate with young sprouts.

**Bon appétit!**