

# Salmon tartar with cranberries, spicy mayonnaise, puffed rice chips and lime zest |

Recipe for 12 tapas



## Description

Atlantic salmon tartar with dried cranberries for a tangy-sweet touch and a homemade mayonnaise spiced with chili paste.

## Note

Freeze fresh salmon a few hours before cutting your tartare to facilitate making nice cubes.

## Ingredients

### For the salmon tartare

- 450 Gr Salmon filet skin-off
- 15 Ml Gherkins
- 15 Ml Capers
- 75 Gr Shallot
- 30 Gr Dried cranberries
- 10 Sprig(s) Chives

### For the spicy mayonnaise

- 1 Unit(s) Egg yolk
- 15 Ml Dijon mustard
- 10 Ml Chili paste (sriracha)
- 125 Ml Vegetable oil
- 0.50 Unit(s) Lemon

### Puffed rice chips

- 3 Unit(s) Rice paper
- 1 Unit(s) Lime

## Preparation

- Preparation time **30 mins**
- Preheat your **Deep fryer** at **375 F°**

### General preparation

Cut the salmon into small cubes. Finely chop the shallot and chives. Finely chop the capers, gherkins and cranberries.

#### Preparing the rice chips

Break the rice sheets between your fingers, then plunge the pieces into the deep fryer - the result is practically instantaneous.

Remove and place on paper towel.

#### Salmon tartare preparation

In a bowl, combine the salmon, capers, gherkins, shallots, cranberries and chives. Then add a few tablespoons of spicy mayonnaise to taste. Season with salt and pepper.

#### Spicy mayonnaise preparation

In a bowl, place the egg yolks and Dijon mustard with a dash of lemon juice. Whisk the mixture while slowly incorporating vegetable oil until you get a firm mayonnaise. Season with salt, pepper and add the chili paste to taste.

#### To serve

Serve your tartare with a cookie cutter and decorate your plate with puffed rice potato chips.

Garnish with lime zest.

**Bon appétit!**