

# Salmon tartar with dill and cucumber, potatoes salad with french shallots |

Recipe for 4 servings / 12 tapas

## Description

Salmon tartare, complete with a yuzu mayonnaise, diced cucumber and caviar masago.

## Note

To get the best possible results, make sure all your ingredients are diced finely as it will ensure the best texture when eating. Before adding your citrus to the mayonnaise, make sure you have added enough oil so that the mayo is solid otherwise it will be too liquidy and you will not have a tartar that holds.

## Ingredients

### For the tartare

- 480 Gr Salmon filet
- 12 Unit(s) Peeled medium shrimps
- 75 Gr Shallot
- 8 Sprig(s) Chives
- 5 Ml Tabasco
- 1 Unit(s) English cucumber
- 15 Gr Masago caviar
- 15 Ml Capers
  
- Salt and pepper
- Vegetable oil
- Olive oil

### For the mayo

- 5 Ml Sea salt flakes
- 1 Unit(s) Egg yolk
- 15 Ml Maille dijon mustard
- 5 Ml Yuzu
- 100 Ml Vegetable oil
  
- Salt and pepper
- Vegetable oil
- Olive oil

### Potatoes salad

- 480 Gr Charlotte potatoes
- 75 Gr French shallot
- 20 Ml White balsamic vinegar
  
- Salt and pepper
- Vegetable oil
- Olive oil

## Preparation

- Preparation time **45 mins**

### Mise en place

In a saucepan, poach the shrimps 2 minutes in simmering water, then cool them and cut into small cubes. Remove the skin from salmon and cut into cubes. Peel and seed the cucumber and cut into small dice (brunoise). Chop the chives and shallot finely.

### Preparation for the mayo

Clarify your eggs, mix the yolks with mustard. With a whisk, drizzle in the 2 oils until you reach the desired consistency. Afterwards, add the yuzu and season as needed with salt and pepper.

### Potatoes

In a large pot, put the potatoes in a large volume of cold water and bring to a boil.

When you can easily go through the potatoes with a tip of a knife you can remove the potatoes from hot water and cool them with cold water.

Slice the potatoes, add the thinly sliced shallots, the balsamic vinegar. Adjust with salt and pepper if needed.

### To serve

In a bowl, mix the salmon, the shrimp and cucumber, add your mazago caviar and shallots. Mix gently with yuzu mayonnaise, to obtain the desired consistency. Finish the tartar with chives and adjust the seasoning with salt and pepper. Make quenelles and drop them on top of your croutons.

**Bon appétit!**