Salmon tartare, spicy guacamole and parmesan crumble |

Recipe for 4 servings / 12 tapas

Description

An original salmon tartare recipe, perfect for a simple and tasty meal.

Note

To easily remove the pit from the avocado, stick the heel of the knife into it, turn and pull.

Ingredients

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- 500 Gr Salmon filet skin-off
- 100 Gr Celery
- 100 Gr Red pepper
- 100 Gr Red onion
- 1 Piece(s) Lime
- 20 Ml Olive oil
- 3 Gr Sea salt flakes
- 4 Turn(s) Freshly ground black pepper

- Salt and pepper

For the crumble

- 40 Gr Flour
- 40 Gr Butter
- 40 Gr Parmesan
- 40 Gr Almond powder

- Salt and pepper

For the Guacamole

- 2 Piece(s) Avocado
- 2 Pinch(es) Espelette pepper
- 1 Gr Smoked paprika
- 30 Ml Olive oil
- 1 Piece(s) Lime
- 0.25 Bunch(es) Coriander
- 4 Pinch(es) Salt
- 5 Turn(s) Freshly ground black pepper

- Salt and pepper

Garnish (option)

- 50 Gr Mixed greens

- Salt and pepper

Preparation

- Preparation time **25 mins**
- Preheat your **oven** at **400 F°**
- Resting time **10 mins**

Preperation

Preheat oven to 400°F

Trim and slice the celery. Dice the red bell pepper, chop the red onion and chop the coriander. Zest and squeeze the lime.

Cut the avocado in half, remove the pit and skin.

For the Guacamole

Mashed the avocado flesh with a potato masher and season with smoked paprika, lemon juice, Espelette pepper, salt, pepper, olive oil and coriander. Set aside.

For the crumble

In a bowl, mix all the ingredients until you obtain a homogeneous sandy mixture. Spread the mixture on a baking sheet and bake for 10 minutes to obtain a golden color.

For the salmon tartar

Remove the skin and bones from the salmon fillets and dice the flesh.
Add the filling to the salmon flesh, then season with lemon zest and juice, olive oil, fleur de sel and pepper. Set aside in a cool place.

Finishes

Place a circle in the center of the plate and fill with 1/3 of the avocado crush. Top with the salmon tartar and finish with a sprinkling of Parmesan crumble. Serve with mesclun.

Bon appétit!