

Salmon tartare, spicy mayonnaise and avocado mousse, arugula lemon vinegar.

Recipe for 48 tapas



Description

Salmon tartare seasoned with a homemade mayonnaise with chili paste accompanied by avocado mousse.

Note

Freeze your salmon a few hours before cutting it in order to obtain nice dice.

Ingredients

For the avocado mousse

- 1 Clove(s) Garlic
- 1 Unit(s) Avocado
- 5 Ml Lemon juice
- 4 Sprig(s) Fresh cilantro

- Olive oil
- Salt and pepper

For the spicy mayo

- 1 Unit(s) Egg yolk
- 5 Ml Dijon mustard
- 5 Drop(s) Chili paste (sriracha)
- 200 Ml Vegetable oil

- Olive oil
- Salt and pepper

For the arugula

- 4 Handful(s) Arugula salad
- 15 Ml Lemon vinegar
- 5 Ml Maille dijon mustard
- 30 Ml Olive oil

For the salmon tartare

- 480 Gr Salmon filet skin-off
- 8 Unit(s) Gherkins
- 1 Ml Shallot
- 15 Ml Capers

- Olive oil
- Salt and pepper

For the croutons

- 0.50 Unit(s) Baguette

- Olive oil
- Salt and pepper

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- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

General preparation

Chop the salmon with a knife. Chop the shallot. Chop the pickles. Chop the capers.

Croutons preparation with arugula

Slice the baguette diagonally to get your croutons. Place on a baking sheet and pour a little olive oil. Season with salt and pepper. Bake for about 10 minutes until crisp. Mix vinegar with lemon Dijon mustard with a small whisk. Then mix the olive oil little. Salt and pepper. Season the vinaigrette rocket at the last moment.

Avocado mousse preparation

In the bowl of a food processor, together avocado, chopped garlic, coriander and lemon juice. Mix everything. Salt and pepper to taste.

Spicy mayonnaise preparation

In a bowl, mix the mustard and egg yolks with a whisk. Add the oil mesh emulsifying the mixture with a whisk. Season the mayonnaise with salt, pepper and Sriracha. Stir a little of the spicy mayonnaise tartare.

Salmon tartare preparation

In a bowl, together salmon, shallots, capers, chopped gherkins and mix. Season to taste. Do not hesitate to taste to adjust the seasoning.

To serve

Dresser tartar in a cookie cutter with a little avocado mousse on top, then place a few croutons on top to create height. Alternatively, place a dollop of tartare on each crouton and a touch of avocado mousse on top.

Bon appétit!