

# Salmon tartare, Wasabi yogurt, masago, Lebanese cucumber and marinated radish petals, fresh chives |

Recipe for 4 portions / 12 tapas



## Description

Freshness, acidity, salty, crunchy, it will not leave you indifferent.

## Note

Faites en sorte de travailler les aliments bien froid, le saumon cru est très fragile, encore plus quand il est coupé en petits morceaux.

Que ce soit pour un Brunch, un plat ou une entrée, accompagné d'une petite salade, cette recette est bien appropriée pour 4 pers.

## Ingredients

### Tartare

- 480 Gr Salmon filet skin-off
- 50 Ml Greek yogurt
- 0.50 Tsp Wasabi powder
- 1 Unit(s) Lemon juice
- 4 Unit(s) Radish
- 3 Tbsp White balsamic vinegar
- 1 Tbsp Masago caviar
- 12 Unit(s) Crisp peas of wasabi
- 10 Sprig(s) Chives
  
- Salt and pepper
- Olive oil

### Topping

- 2 Unit(s) Lebanese cucumber
  
- Salt and pepper
- Olive oil

## **Preparation**

- Preparation time **30 mins**

### Prep

Dice the salmon in little cubes.

Wash and dice the cucumber.

Wash the radish and slice using a mandoline. Place in a bowl with vinegar and lemon juice and 4 spoons of water. Mix and leave aside in the fridge.

Dilute the wasabi powder in a bit of water, mix the wasabi paste with yogurt and season with salt and pepper.

Cisel with chive.

### Tartare

In a bowl, mix the tartare with yogurt, the cucumber, add a bit of the radish marinade et olive oil if needed.

Add chive, season to taste and keep in the fridge.

### Plating

Place a spoon of tartare on your plate and cover with few petals of radish.

Add wasabi peas, a little spoon of masago and some chives.

**Bon appétit!**