

# Seafood tartare, Cognac cocktail sauce

## Recipe for 12 tapas

### Description

Small cubes of raw salmon, crab sticks and cooked shrimp seasoned with Cognac flavoured cocktail sauce prepared with homemade mayonnaise lightly spiced and served on baguette croutons.

### Note

To obtain nice looking quenelles, use two spoons of the same size. Take a few tablespoons of mixture with one spoon and slide the second spoon in the first by applying a little pressure on the mixture. Repeat as many times as necessary to obtain a great quenelle.

### Ingredients

#### For the seafood tartare

- 120 Gr Salmon filet skin-off
- 4 Stick(s) Crabstick
- 6 Unit(s) Medium shrimps cooked
- 1 Unit(s) Shallot
- 6 Sprig(s) Chives
- 10 Gr Masago caviar
  
- Salt and pepper
- Olive oil

#### For the Cognac cocktail sauce

- 1 Unit(s) Egg yolk
- 5 Ml Dijon mustard
- 200 Ml Vegetable oil
- 5 Ml Chili paste (sriracha)
- 15 Ml Cognac
- 15 Ml Ketchup
  
- Salt and pepper
- Olive oil

#### For the croutons

- 0.50 Unit(s) Baguette
  
- Salt and pepper
- Olive oil

### Preparation

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

#### General preparation

Cut the salmon, shrimp and crab stick into small cubes. Chop the shallots and chives.

#### Cocktail sauce preparation

In a bowl, combine egg yolk, mustard, ketchup and sriracha. Using a whisk, stir in vegetable oil in a drizzle until you get a firm texture. Season with salt and pepper to taste, add the Cognac and stir well.

#### Croutons preparation

Slice the baguette thinly to obtain your croutons. Place on a baking sheet and drizzle with olive oil. Season with salt and pepper. Bake for about 10 minutes until crisp.

### Seafood tartare preparation

Mix the diced salmon, crab sticks and shrimps with shallots, chives and a few spoons of Cognac cocktail sauce. Adjust seasoning with salt and poivre.

### To serve

Form small quenelles of tartare on the crouton and garnish with a few Masago eggs.

**Bon appétit!**