

Seafood tartare verrine, diced cucumber and Cognac cocktail sauce

Recipe for 24 tapas

Description

Small cubes of raw salmon, cooked shrimp and crab stick flavoured with Cognac cocktail sauce prepared with mayonnaise and topped with a diced English cucumber, chives and caviar Masago, all served in small glass jars.

Note

Serve your tapas accompanied by long baguette croutons to add some crunch.

Ingredients

For the seafood tartare and Cognac cocktail sauce

- 12 Unit(s) Medium shrimps cooked
- 150 Gr Crabstick
- 100 Gr Salmon filet skin-off
- 50 Ml Mayonnaise
- 15 Ml Ketchup
- 1 Unit(s) Shallot
- 15 Ml Cognac
- 1 Ml Chili paste (sriracha)

- Salt and pepper

For the garnish

- 0.50 Unit(s) English cucumber
- 12 Sprig(s) Chives
- 20 Gr Masago caviar

- Salt and pepper

Preparation

- Preparation time **30 mins**

General preparation

Chop the chives and shallots. Cut the salmon, shrimp and crab stick into small pieces. Cut the cucumber flesh into small dice.

Seafood tartare preparation

In a bowl gather the mayo, cognac, ketchup, half the chives, shallots and mix well. Salt and pepper to taste. Add the seafood and mix well. Add a few drops of chili paste to taste.

To serve

In each glass jars, place a bit of seafood cocktail sauce, then some diced cucumber on top. Garnish with chopped chives and Masago eggs.

Bon appétit!