

Two salmon tartare with herbed mixed greens

Recipe for 4 persons



Description

Kinfe cut Atlantic salmon and smoked salmon tartare garnished with cornichons, capers, pine nuts and chives and served with mixed greens dressed with a parsley and basil vinaigrette.

Note

Balanced seasoning is the key to a successful tartare. Feel free to taste and taste again in order to adjust the seasoning.

Ingredients

For the salmon tartare

- 400 Gr Salmon filet skin-off
- 80 Gr Smoked salmon
- 1 Unit(s) Shallot
- 30 Ml Capers
- 30 Ml Gherkins
- 15 Sprig(s) Chives

- Olive oil
- Salt and pepper

For the herbed mixed greens

- 4 Handful(s) Mixed greens
- 4 Sprig(s) Basil
- 4 Sprig(s) Parsley
- 15 Ml White balsamic vinegar
- 30 Ml Olive oil
- 5 Ml Grainy mustard

- Olive oil
- Salt and pepper

For the croutons

- 0.50 Unit(s) Baguette

- Olive oil
- Salt and pepper

Preparation

- Preparation time **30 mins**

General preparation

Cut the fresh salmon and smoked salmon into small cubes. Finely chop the shallots and chives. Chop the gherkins and capers. Chop the basil and parsley.

Croutons preparation

Slice the baguette at an angle to get your croutons. Place them on a baking sheet and drizzle with olive oil. Season with salt and pepper. Bake for about 10 minutes until crisp.

Tartare preparation

Mix the diced salmon in a bowl. Successively add the shallot, cornichons, capers, chives. Season with salt and pepper and add a drizzle of olive oil. Place in the refrigerator.

Mixed greens preparation

In a small bowl, combine Dijon mustard and white balsamic vinegar with a whisk. Season with salt and pepper and gradually add the olive oil while whisking gently. Add the chopped parsley and basil mix it with the mixed greens at the last moment.

To serve

On each plate, use a ring mold to present your tartare and serve with the herbed mixed greens and a few croutons.

Bon appétit!