

Endive with seafood salad, cucumbre and cocktail sauce with Maille Dijon mustard.

Recette pour 24 Tapas



Description A little bite with a spicy sea food flavors.

L'idée déco You could use a lot of different seafoods for this recipe.

Ingédients

For the bites

- 6 Unit(s) Peeled medium shrimps
- 3 Unit(s) Crabstick
- 1 Unit(s) Salmon steak
- 0.25 Unit(s) Cucumber
- 1 Unit(s) Endive
- 4 Sprig(s) Chives

- Salt and pepper

For the sauce

- 1 Unit(s) Egg
- 15 Ml Dijon mustard
- 60 Ml Vegetable oil
- 30 Ml Ketchup
- 5 Ml Chili paste (sriracha)
- 5 Ml Cognac

- Salt and pepper

Préparations

Temps de préparation **30 mins**

For the preparations

Empty and diced the cucumber Remove the leaves of the endives, cut it in half, chop the chive. In a small pot

with salty boiling water, cook the shrimps for 2 minutes and cool it down. Remove the skin of the salmon

For the bites

Diced finely the salmon, the shrimps and the crab stick's.

For the sauce

In a bowl, put the mustard with the egg yolk, salt and pepper, and whisk it with adding the oil slowly until you get a nice mayo. Add the ketchup, the chili paste and the Brandy. Mix everything with the salmon, the crab sticks and the shrimps.

For the plating

Put a tea spoon of the mix on each piece of endive leaves, garnish with the cucumber, and decorate with the chive.

Bon appétit!