

Salmon tartar with truffles oil and Parmigiano tiles

Recette pour 12 Tapas

Description

A bite between France and Italy.

L'idée déco

The tartar is a recipe that you can diversify a lot.

Ingrédients

For the tartar

- 480 Gr Salmon steak
- 1 Unit(s) Shallot
- 5 Ml Capers
- 5 Ml Gherkins
- 6 Sprig(s) Chives
- 0.25 Unit(s) Baguette
- 5 Ml Truffle oil

- Olive oil
- Salt and pepper

For the parmigiano

- 50 Gr Parmigiano reggiano

- Olive oil
- Salt and pepper

Préparations

Temps de préparation **30 mins**

For the preparation

Remove the skin from the salmon, and diced it. Cut the shallot and the chive finely, chop the capers and the gherkins. Shred the parmigiano, and cut the baguette in 12 croutons.

For the tartar

In a bowl, mix the salmon, with shallots, capers, gherkins and the chive. Add salt, pepper and truffles oil. On a baking tray, put the croutons with a drizzle of olive oil, and toast it for 6 minutes.

For the tiles

On a baking tray with a parchment paper or a silpat, put 12 tea spoons of parmigiano, but make sure there is enough space between them, put it in the oven for a nice golden brown coloration. Reserve it until it gets cold.

For the plating

Put a nice quenelle of tartar on each crostini, and decorate with a parmigiano tile.

Bon appétit!