

Salmon tartare from New Brunswick, yuzu mayo, masago, chives and cucumber

Recette pour 25 Tapas

Description

Salmon tartare served with a yuzu mayonnaise, diced cucumber and masago.

L'idée déco

To get the best possible results, make sure all your ingredients are diced finely as it will ensure the best texture when eating. Before adding your citrus to the mayonnaise, make sure you have added enough oil so that the mayo is solid otherwise it will be too liquidy and you will not have a tartar that holds.

Ingrédients

Salmon tartare

- 520 Gr Salmon filet skin-off
 - 1 Unit(s) Shallot
 - 8 Sprig(s) Chives
 - 1 Tsp Tabasco
 - 1 Unit(s) Cucumber
 - 2 Tsp Capers
 - 2 Tbsp Black sesame seeds
 - 1 Tbsp Hellmann's mayonnaise
 - 1 Tbsp Yuzu juice
 - 1 Unit(s) Lime zest(s)
 - 1 Tbsp Masago caviar
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- Olive oil
 - Vegetable oil
 - Salt and pepper

Préparations

Temps de préparation **30 mins**

Mise en place

Remove the skin from the salmon and cut it into small cubes.

Peel and remove the seeds from the cucumber and then cut it into small cubes.

Finely slice the French shallots, green onions and chives.

Toast the sesame seeds if they are raw.

Mix the yuzu and the mayo together.

Salmon tartare

Dice the salmon.

In a bowl, mix all the ingredients with the salmon and season to taste with salt and pepper.

Plating

Use a round mold to fill up with your tartare.

You can use some of the ingredients to garnish on top (chive, sesame, masago...)

Bon appétit!