

Starfrit: Salmon tartare, mayonnaise, sesame, chives, cucumber and green onions

Recette pour 25 Tapas



Description

A delicious summer recipe that will keep all its freshness in the **Lock&Lock Easy Match 850 ml Round Container** by **Starfrit**.

<https://www.starfrit.com/en/lock-lock-easy-match-850-ml-round-container>

L'idée déco

A nice and even sized cut of the salmon and cucumber will make for the best texture. If home made, make sure your mayonnaise has a nice consistency before adding the tabasco or it will end up too liquid.

Ingrédients

For the tartare

- 520 Gr Salmon filet
- 1 Unit(s) Shallot
- 8 Sprig(s) Chives
- 1 Tsp Tabasco
- 1 Unit(s) English cucumber
- 2 Tsp Capers
- 2 Tbsp Black sesame seeds
- 1 Tbsp Hellmann's mayonnaise
- 1 Unit(s) Green onion

- Olive oil
- Vegetable oil
- Salt and pepper

Préparations

Temps de préparation **45.00 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.

To serve

In a bowl, combine the salmon and cucumber. Gently mix in the mayonnaise as well as the rest of the ingredients. Taste and season accordingly.

Place the tartar in your **Lock&Lock Easy Match 850 ml Round Container by Starfrit**. Sprinkle the black sesame seeds and enjoy!

Bon appétit!