

# Smoked salmon tartare, whipped cream with dill, fried capers

## Recette pour 12 Tapas

### Description

A simple and delicious recipe that will open your eyes to all kinds of variations. Sure to please!

### L'idée déco

You can always replace house smoked salmon by store bought smoked salmon or a salmon gravlax.

### Ingrédients

#### Salmon

- 4 Piece(s) Salmon filet skin-off
- 2 Cup(s) Wood chips for smoking
- Salt and pepper
- Olive oil

#### Dill cream

- 350 Ml 35% whipping cream
- 2 Unit(s) Lemon
- 1 Sprig(s) Dill
- 2 Tbsp Capers
- Salt and pepper
- Olive oil

### Préparations

Temps de préparation **30.00 mins**

Préchauffez votre Fried à 425.00 F°

#### Preparation

Zest and juice the lemons.

Chop most of the dill and leave a couple nice branches for a garnish.

Cut the salmon into medium sized cubes (macedoine).

Whip the cream until you form peaks and set aside in the fridge.

In a skillet with a good quantity of hot oil, fry the capers for roughly one minute or until nice and crispy. Set aside on paper towel to absorb excess oil.

## Smoking the salmon

Place the wood chips in the bottom of a cast iron pot or skillet. Place the salmon on a perforated or slotted tray. With a lighter, on a barbecue or on a stovetop, heat the chips until they start smoking. Place the salmon tray on top, remove from the heat and cover with a metal mixing bowl, cover or plastic wrap. Let smoke for 3-6 minutes depending on how smoky you want the result to be.

Once ready, set aside the salmon in the fridge.

## Plating

Gently fold the lemon zest, juice and dill and small smoked salmon cubes into the whipped cream. Season to taste with salt and pepper. Transfer this mix to the serving bowls of your choice and garnish with a nice sprig of dill and some fried capers.

**Bon appétit!**