

Salmon tartar with sun dried cranberries and spicy mayonnaise and olive oil crostini

Recette pour 4 personnes



Description

Atlantic salmon tartar with dried cranberries for a tangy-sweet touch and a homemade mayonnaise spiced with chili paste.

L'idée déco

Freeze fresh salmon a few hours before cutting your tartare to facilitate making nice cubes.

Ingrédients

For the salmon tartare

- 480 Gr Salmon filet skin-off
- 15 Ml Gherkins
- 15 Ml Capers
- 1 Unit(s) Shallot
- 30 Ml Dried cranberries
- 5 Sprig(s) Chives

- Olive oil
- Salt and pepper

For the spicy mayonnaise

- 1 Unit(s) Egg yolk
- 15 Ml Dijon mustard
- 10 Ml Chili paste (sriracha)
- 200 Ml Vegetable oil
- 0.50 Unit(s) Lemon

- Olive oil
- Salt and pepper

For the croutons

- 0.50 Unit(s) Baguette

- Olive oil
- Salt and pepper

Optional

- 4 Handful(s) Mixed greens
- 30 Ml Vegetable oil
- 15 Ml Red wine vinegar
- 5 Ml Dijon mustard

- Olive oil
- Salt and pepper

Préparations

Temps de préparation **30 mins**

Préchauffez votre four à 400 F°

Croutons preparation

Slice the baguette at an angle to get your croutons. Place them on a baking sheet and drizzle with live oil. Season with salt and pepper. Bake for about 10 minutes until crisp.

Salmon tartare preparation

In a bowl, combine the salmon, capers, gherkins, shallots, cranberries and chives. Then add a few tablespoons of spicy mayonnaise to taste. Season with salt and pepper.

General preparation

Cut the salmon into small cubes. Finely chop the shallot and chives. Finely chop the capers, gherkins and

cranberries.

Spicy mayonnaise preparation

In a bowl, place the egg yolks and Dijon mustard with a dash of lemon juice. Whisk the mixture while slowly incorporating vegetable oil until you get a firm mayonnaise. Season with salt, pepper and add the chili paste to taste.

For the salad

Combine the mustard and vinegar together, then emulsify by pouring oil as you continue to whisk. Mix salad with dressing just before serving.

To serve

With the help of a ring mold to form a nice circle of tartar and garnish your plate with a few croutons and a small mixed green salad dressed to your liking. Alternatively, to serve as a tapas, form small quenelles with two spoons and place them on each crouton. Garnish each tapas with a dried cranberry.

Bon appétit!