

# Lime and pink peppercorn salmon carpaccio

## Recette pour 4 personnes

**Description** Thin slices of Atlantic salmon flavored with lime juice and zest, pine nuts and red peppercorn.

**L'idée déco** Pink peppercorn consumed in excessive quantities can become toxic. Limit your intake to a few teaspoons which is more than enough as it is very fragrant.

## Ingrédients

For the carpaccio

- 320 Gr Salmon filet
- 2 Unit(s) Green onion
- 2 Unit(s) Lime
- 30 Ml Maple syrup
- 15 Ml Pine nuts
- 10 Ml Pink peppercorn
- 5 Ml Fleur de sel
- 4 Handful(s) Arugula salad
  
- Olive oil

## Préparations

Temps de préparation **20 mins**

General preparation

Cut the salmon into thin slices, and spread them right away on your plates. Finely chop the green onion. Zest and juice the lime. Toast the pinenut in a pan until golden.

Marinade preparation

In a mortar, gather the maple syrup, zest and lime juice, a drizzle of olive oil and toasted pine nuts and gently use the pestle to form a paste.

To serve

Spread a little marinade on your thin slices of salmon. Sprinkle with fleur de sel and pink peppercorns crushing them with your fingertips. Finish by decorating your carpaccio with a few slices of green onions and a few arugula leaves. Serve and enjoy chilled.

**Bon appétit!**