

Blueberry vinegar trout tartar, rye bread, remoulade parsnip salad |

Recipe for 12 Tapas

Description

Note

Season the tartar at the very end only.

Ingredients

Tartar

- 600 Gr Salmon trout fillet
- 100 Gr Shallot
- 75 Gr Blueberry
- 25 Ml Apple cider vinegar
- 15 Sprig(s) Chives
- 2 Tbsp Capers
- 50 Ml Olive oil

Parsnip salad

- 500 Gr Parsnip
- 75 Ml Mayonnaise
- 1 Unit(s) Lemon
- 3 Sprig(s) Parsley

Side

- 2 Slice(s) Country bread

Preparation

- Preparation time **60 mins**
- Preheat your **oven** at **400 F°**

Prep

Dice the fish and keep aside in the fridge

Cisel the shallot and the chive. Finely chop the capers.

Dice the bread in little cubes and bake in the oven for 5 minutes.

Finely chop the parsnip and the parsley. Squeeze the lemon and keep the juice aside.

Blueberry dressing

Bring to a boil in a pot the apple vinegar with blueberries. When boiling remove from heat and let cool down aside.

Tartar

In a bowl, mix the trout with the blueberry dressing, the chive, the shallots, the capers, olive oil and season to taste with salt and pepper.

Parsnip salad

In a bowl, mix the parsnip with mayonnaise, parsley, lemon juice. Season to taste with salt and pepper.

Plating

On a plate, put some parsnip salad. Add a spoon of tartar on top and garnish with some croutons.

Bon appétit!