

Salmon gravlax tartare, maple lemon cream, country-style crostini with fleur de sel |

Recipe for 12 Tapas



Description

Salmon gravlax cut as a tartare, platted on a grilled country bread, lemon cream cheese on the top.

Ingredients

For the gravlax

- 500 Gr Salmon filet
- 80 Gr Coarse salt
- 80 Gr Icing sugar
- 10 Gr Fennel seeds
- 3 Sprig(s) Dill
- 5 Gr 3 peppers

For the lemon cream

- 100 Gr Cream cheese
- 50 Gr 35% cooking cream
- 0.25 Unit(s) Lemon juice
- 1 Tbsp Maple syrup

For the toast

- 4 Slice(s) Country bread
- 2 Pinch(es) Sea salt flakes
- 4 Turn(s) Fresh ground black pepper

Preparation

- Preparation time **30 mins**

For the salmon gravlax

Mix the chopped dill with the fennel seeds, the salt and the sugar.

Place the salmon skin side at the bottom on a backing tray with a parchment paper, put a good drizzle of vodka all over.

Spread the salt mix all over the surface it should be everywhere.

Put a saran wrap and let it seat in the fridge for 10 to 12 minutes.

Then rince the salmon under cold water.

For the lemon cream

In a bowl, put the cream cheese, mix it with a spatula, add the cream, season it and mix it again. Add the lemon and mix it again, put it in a pastry bag with a small socket.

For the gravlax tartare

Cut the salmon in small tartare, put it in a bowl with the yuzu, pepper, chives, and green onions, mix it well.

Fill some ring balls 3.5 cm with the tartare, press it well and remove the ring ball to have nice cylindres.

For the crostinis

Put the slices of bread on a backing tray, with a nice drizzle of olive oil, sea salt and Pepper and roast it in the oven until crispy, let it cool down out of the oven.

For the platting

Lay down the tartare on the croutons, put some nice balls of cream everywhere, and finish it with some fresh chives.

Bon appétit!