

# Salmon tartar, dill, cucumber, lemon zests, spicy mayonnaise and Panko crumble |

Recipe for 4 servings



## Description

Classic salmon tartar recipe, tasteful and a sure shot of flavors.

## Note

No need to go ballistic with the salmon tartar cutting. Just make sure it's roughly all cut the same size (harmony) for maximum result, tastewise.

## Ingredients

### Tartar

- 480 Gr Salmon filet
- 75 Gr Shallot
- 8 Sprig(s) Chives
- 5 Ml Tabasco
- 75 Gr Cucumber
- 15 Gr Masago caviar
- 15 Gr Capers
- 1 Unit(s) Lemon zests
- 10 Tbsp Japanese breadcrumbs (panko)
- 1 Sprig(s) Dill

### Spicy mayonnaise

- 65 Ml Olive oil
- 1 Pinch(es) Sea salt flakes
- 1 Unit(s) Egg yolk
- 1 Tbsp Dijon mustard
- 10 Ml Yuzu juice
- 65 Ml Vegetable oil
- 1 Tsp Sriracha sauce

## Preparation

- Preparation time **35 mins**
- Preheat your **Oven** at **375 F°**

### Mise-en-place

Take the skin off the salmon and cut it into small cubes.

Peel and take out the cucumber's seeds, then cut it into a nice brunoise.

Chive the as finely as possible.

Panko off in the oven for 5mins at 375F.

### Mayonnaise

In a kitchenaid bowl, put the egg yolk and the Dijon in and start it up (3). Wait for the blend to be all mixed and smooth then gradually begin to pour the olive oil bit by bit (6). Do so gently until there is no more oil then back at speed 3 to incorporate et yuzu juice and the sri racha, salt & pepper. Done.

### Montage

In a bowl, throw in the salmon, the cucumber and then the masago and the shallots. Blend everything altogether very delicately and add the sriracha and the yuzu until the desired texture. Final touch is the chive and the salt & pepper and the panko.

Dress the tartar in a cookie cutter with on top of it some lemon zests, some more panko and shouts of dill.

**Bon appétit!**