

Salmon tartar garnished with shrimp, topped with deep fried capers and served with arugula and old balsamic vinaigrette.

Recipe for 4 persons



Description

Salmon tartar mixed with shrimp, deep fried capers and accompanied by an arugula salad with a balsamic vinaigrette.

Ingredients

For the tartar

- 480 Gr Salmon filet
- 12 Unit(s) Peeled medium shrimps
- 15 Ml Gherkins
- 30 Ml Capers
- 1 Unit(s) Shallot
- 8 Sprig(s) Chives
- 5 Ml Tabasco
- 1 Unit(s) Yellow pepper
- 500 Ml Vegetable oil
- Olive oil
- Salt and pepper

For the salad

- 4 Handful(s) Arugula salad
- 30 Ml Aged balsamic vinegar
- 30 Ml Olive oil
- 5 Ml Sea salt flakes
- Olive oil
- Salt and pepper

Preparation

- Preparation time **30 mins**

For the preparations

In a pot of salted boiling water, poach the shrimp for two minutes, transfer to an ice bath and once cooled, cut them in small pieces.

Remove the skin from the salmon and cut it into small cubes.

Dry the capers on a paper towel. Finely slice the chives and the shallots.

Finely dice the gherkins and the pepper.

For the tartar

In a sauce pan, heat the vegetable oil up to 170°C, fry the capers until the oil is not boiling anymore, then transfer to a paper towel. Set aside.

In a mixing bowl, mix all the ingredients of the tartar except for the capers, season to taste and then add some olive oil.

For the plating

Mix the arugula with the olive oil, the aged balsamic, the sea salt and some fresh ground black pepper.

On a big plate, with the help of a ring mold, place the tartar in the center of the plate, then place a nice bunch of salad on the side and garnish with the fried capers.

Bon appétit!