

Salmon tartar with dried cranberries and spicy mayonnaise and olive oil crostini |

Recipe for 12 tapas



Description

Atlantic salmon tartar with dried cranberries for a tangy-sweet touch and a homemade mayonnaise spiced with chili paste.

Note

Freeze fresh salmon a few hours before cutting your tartare to facilitate making nice cubes.

Ingredients

For the salmon tartare

- 400 Gr Salmon filet skin-off
- 15 Ml Gherkins
- 15 Ml Capers
- 75 Gr Shallot
- 30 Ml Dried cranberries
- 5 Sprig(s) Chives

- Salt and pepper
- Olive oil

For the croutons

- 0.50 Unit(s) Baguette

- Salt and pepper
- Olive oil

For the spicy mayonnaise

- 1 Unit(s) Egg yolk
- 15 Ml Dijon mustard
- 10 Ml Chili paste (sriracha)
- 125 Ml Vegetable oil
- 0.50 Unit(s) Lemon

- Salt and pepper
- Olive oil

Optional

- 4 Handful(s) Mixed greens
- 30 Ml Vegetable oil
- 15 Ml Red wine vinegar
- 5 Ml Dijon mustard

- Salt and pepper
- Olive oil

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

General preparation

Cut the salmon into small cubes. Finely chop the shallot and chives. Finely chop the capers, gherkins and cranberries.

Croutons preparation

Slice the baguette at an angle to get your croutons. Place them on a baking sheet and drizzle with live oil. Season with salt and pepper. Bake for about 10 minutes until crisp.

Salmon tartare preparation

In a bowl, combine the salmon, capers, gherkins, shallots, cranberries and chives. Then add a few tablespoons of spicy mayonnaise to taste. Season with salt and pepper.

Spicy mayonnaise preparation

In a bowl, place the egg yolks and Dijon mustard with a dash of lemon juice. Whisk the mixture while slowly incorporating vegetable oil until you get a firm mayonnaise. Season with salt, pepper and add the chili paste to taste.

For the salad

Combine the mustard and vinegar together, then emulsify by pouring oil as you continue to whisk. Mix salad with dressing just before serving.

To serve

With the help of a ring mold to form a nice circle of tartar and garnish your plate with a few croutons and a small mixed green salad dressed to your liking. Alternatively, to serve as a tapas, form small quenelles with two spoons and place them on each crouton. Garnish each tapas with a dried cranberry.

Bon appétit!