

Salmon tartare, Thai-style mayonnaise, sesame seeds, chives, cucumber, puffed rice chips |

Recipe for 4 servings

Description

A delicious summer recipe!

Note

Cutting the salmon and cucumber into neat slices will help you appreciate their texture. Make sure the mayonnaise isn't too spicy, depending on your preference.

Ingredients

For the tartare

- 250 Gr Salmon filet
- 1 Unit(s) Shallot
- 8 Sprig(s) Chives
- 0.25 Unit(s) English cucumber
- 2 Tsp Capers
- 1 Unit(s) Lime

Mayonnaise

- 1 Unit(s) Egg yolk
- 75 Ml Canola oil
- 15 Ml Dijon mustard
- 30 Ml Sweet chili sauce

Topping

- 2 Unit(s) Rice paper
- 1 Tsp Curry powder
- 60 Ml Sweet chili sauce
- 1 Tbsp Black sesame seeds

Preparation

- Preparation time **45 mins**
- Preheat your **deep frier** at **375 F°**

Mise en place

Remove the skin from the salmon and cut it into small cubes. Peel and remove the seeds from the cucumber and then cut it into small cubes. Finely slice the French shallots, green onions and chives. Toast the sesame seeds if they are raw.

Mayonnaise

In a bowl, combine the egg yolk with the Dijon mustard and a pinch of salt. Whisk the mixture while slowly drizzling in the vegetable oil until you have a thick mayonnaise. Add sweet chili sauce to taste.

Rice chips

Tear the rice paper sheets into pieces with your fingers, dip the pieces into the deep fryer—be careful, they'll be done almost instantly.

Remove them and place them on a paper towel, then add a pinch of curry powder and salt to season them.

To serve

In a bowl, combine the salmon and cucumber. Gently mix in the mayonnaise until you reach the desired consistency. Finish with the chives, lime zest, lime juice, and shallot. Adjust the seasoning.

Pour a little sweet chili sauce onto the bottom of the plates and spread it evenly using the back of a spoon.

Use a cookie cutter to shape the tartare into rounds on the bottom of your plates.

Finish by adding the rice chips and sprinkling with sesame seeds.

Bon appétit!