

Salmon tartare, yuzu mayonnaise, chives and cucumber masago |

Recipe for 12 Tapas



Description

Salmon tartare, complete with a yuzu mayonnaise, diced cucumber and caviar masago.

Note

To get the best possible results, make sure all your ingredients are diced finely as it will ensure the best texture when eating. Before adding your citrus to the mayonnaise, make sure you have added enough oil so that the mayo is solid otherwise it will be too liquidy and you will not have a tartar that holds.

Ingredients

For the tartare

- 480 Gr Salmon filet
- 12 Unit(s) Peeled medium shrimps
- 1 Unit(s) Shallot
- 8 Sprig(s) Chives
- 5 Ml Tabasco
- 0.25 Unit(s) English cucumber
- 15 Gr Masago caviar
- 15 Ml Capers
- Salt and pepper
- Vegetable oil
- Olive oil

For the mayo

- 125 Ml Vegetable oil
- 5 Ml Sea salt flakes
- 1 Unit(s) Egg yolk
- 15 Ml Maille dijon mustard
- 5 Ml Yuzu
- 30 Ml Olive oil
- Salt and pepper
- Vegetable oil
- Olive oil

Toppings

- 24 Thin slice(s) Baguette
- Salt and pepper
- Vegetable oil
- Olive oil

Preparation

- Preparation time **45 mins**
- Preheat your **oven** at **400 F°**
- Resting time **0 mins**

Mise en place

In a saucepan, poach the shrimp 2 minutes in simmering water, then cool and cut into small cubes. Remove the skin from salmon and cut into cubes. Peel and seed the cucumber and cut into small dice (brunoise). Chop chives and shallot finely.

Preparation for the mayo

Clarify your eggs, mix the yolks with mustard, with a whisk, drizzle in the 2 oils until you reach the desired consistency. Afterwards, add the yuzu and season as needed with salt and pepper.

To serve

In a bowl, mix the salmon, the shrimp and cucumber, add your mazago caviar and shallots. Mix gently with yuzu mayonnaise, to obtain the desired consistency. Finish the tartar with chives and adjust the seasoning with salt and pepper. Make quenelles and drop them on top of your croutons. Serve with bread.

Bon appétit!