

# Shrimp and tuna tartare, diced strawberries, cilantro, and pepper on crostini |

**Recipe for 12 tapas**

## Description

A delicious and fresh dish for summer. Yellowfin tuna tartar enhanced with shrimp, strawberries and coriander.

## Note

The easiest way to make nice slices of baguette is to freeze it, and then cut it when partially thawed.

## Ingredients

### Tartar

- 400 Gr Yellowfin tuna
- 150 Gr Matane shrimps
- 2 Unit(s) Shallot
- 4 Unit(s) Strawberry
- 2 Unit(s) Lime
- 10 Sprig(s) Fresh cilantro
- 1 Dash Chili paste (sriracha)
- Salt and pepper
- Vegetable oil

### Crostinis

- 1 Unit(s) Baguette
- Salt and pepper
- Vegetable oil

## Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

### Preparation

Cut the tuna, strawberries and shrimp into small cubes (5mm). Finely dice the shallot and cilantro. Zest and then juice the limes.

### Crostinis

Slice the baguette into slices as thin as possible. Lay them out on a baking sheet and drizzle with olive oil, salt and pepper. Cook for roughly 8 minutes in the oven.

### Tartar

In a mixing bowl, combine all of the ingredients and drizzle with a bit of olive oil and sprinkle with salt to taste. Combine well and serve immediately.

**Bon appétit!**