

# Tacos, chopped romaine heart, shrimp, salmon and crab, cognac and fresh herb sauce.

## Recipe for 12 tapas

### Description

Tacos, crisp lettuce, topped with shrimp, salmon and crab. The whole is accompanied by a tomatée cognac sauce and fresh herbs.

### Note

Fill your tacos at the last minute to make sure the tortillas shells remain crispy. Feel free to replace the romaine with an other type of lettuce to change the flavor (boston, arugula, etc..) .

### Ingredients

#### For the tacos

- 200 Gr Salmon filet skin-off
- 6 Stick(s) Crabstick
- 10 Unit(s) Medium shrimps cooked
- 1 Unit(s) Shallot
- 6 Sprig(s) Chives
- 4 Leaf(ves) Romaine salad
- 12 Unit(s) Mini-tacos
- 200 Ml Sour cream
- 1 Unit(s) Lime juice
  
- Salt and pepper
- Olive oil

#### For the Cognac cocktail sauce

- 1 Unit(s) Egg yolk
- 5 Ml Dijon mustard
- 200 Ml Vegetable oil
- 15 Ml Cognac
- 15 Ml Ketchup
  
- Salt and pepper
- Olive oil

### Preparation

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

#### General preparation

Cut the salmon, shrimp and crab stick diced. Chop the shallots, chives and lettuce. Mixed the lime juice with the cream sure, salt and pepper.

#### Cocktail sauce preparation

In a bowl, combine the egg yolk, mustard and ketchup. Using a whisk, drizzle in the vegetable oil while whisking constantly until the sauce becomes thick and creamy. Season with salt and pepper to taste, add the cognac and mix to combine.

#### Tacos preparation

Mix the diced salmon, crab stick and shrimp with shallots, chives and as much cocktail sauce as desired. Adjust seasoning with salt and pepper. In a bowl, mix cream sour with salt and pepper

cream, add the chopped chives.

To serve

Fill in your mini Tacos with the seafood mixture. Sprinkle the chopped lettuce on top and a drizzle of sour cream sauce on top. Serve immediately.

**Bon appétit!**