

# Carpaccio style salmon sashimi, parmesan, capers, herb oil, garlic croutons |

**Recipe for 12 tapas**

## **Description**

Fine slices of salmon, carpaccio style garnished with parmesan, capers and a fresh herb oil.

## **Note**

To change things up, you can always replace the salmon with scallops or tuna.

## **Ingredients**

### Sashimi

- 360 Gr Salmon filet skin-off
- 2 Tbsp Capers
- 24 Chips Parmesan
- 1 Pinch(es) Espelette pepper

### Croutons

- 2 Slice(s) Bread loaf
- 30 Ml Olive oil
- 2 Clove(s) Garlic

### Herb oil

- 100 Ml Canola oil
- 2 Sprig(s) Basil
- 10 Sprig(s) Chives
- 1 Sprig(s) Parsley
- 30 Ml Lemon juice

## **Preparation**

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

### Preparation

Cut the salmon into fine slices (sashimi) and set aside in the fridge. Mince the garlic and capers. Cut the bread into equal sized cubes. Make the parmesan slices with the help of a peeler.

### Herb oil

In a blender, combine all the ingredients and blend until you reach a smooth texture. Season to taste.

### Croutons

In a mixing bowl, combine the bread cubes with oil and the minced garlic. Season with salt and then transfer them to a baking sheet. Cook for roughly 8 minutes.

**Bon appétit!**