

Creamy salmon tartar, beer sauce with a fresh salad

Recipe for 4 persons

Description

Hand cut salmon tartar, apples, pears and a spiced beer reduction. Served with arugula salad.

Note

When working a tartar, always keep your protein on top of ice or in the fridge.

Ingredients

Tartare

- 480 Gr Salmon
- 30 Ml Capers
- 1 Unit(s) Lemon
- 0.50 Unit(s) Granny smith apple
- 0.50 Unit(s) Pear
- 1 Unit(s) French shallot
- 100 Ml Blanche de chambly beer
- 200 Ml Maille mayonnaise
- 1 Tbsp Sugar
- 1 Tbsp Dijon mustard
- 3 Tbsp Tabasco
- 5 Ml Ground coriander
- 5 Ml Nutmeg
- 5 Ml Ground cloves

- Salt and pepper

Salad

- 4 Handful(s) Arugula salad
- 25 Ml Balsamic vinegar
- 1 Tbsp Maille grain mustard
- 50 Ml Olive oil
- 30 Ml Vegetable oil

- Salt and pepper

Preparation

- Preparation time **45 mins**

Preparation

Remove the skin from the salmon and cut into small cubes.

Finely dice the shallots.

Zest and juice the lemon.

Peel and cut the apple and pear into tiny cubes (brunoise) and add them to the lemon juice and zest.

Finely chop the capers.

Assembly

In a hot pan on medium heat, toast the dry spices for 2 minutes, then add the sugar and beer. Let it reduce by 3/4 then transfer it to a cold mixing bowl. Add the tabasco, the apple and pear with lemon

juice mixture, the shallot and the capers. Finish it off with the mayonnaise and mustard, mix well, add the salmon and mix gently. Taste to verify the seasoning.

Salad

In a large salad bowl, vigorously mix the vinegar, mustard, the salt and pepper. Add the oils slowly while mixing continuously. Put the arugula into the bowl and delicately mix.

Plating

Place a ring mold in the center of a round plate a fill it with the tartar. Place the salad on top of the tartar while letting a few arugula leaves fall elsewhere on the plate.

Bon appétit!