

Lime and pink peppercorn salmon carpaccio

Recipe for 4 persons

Description

Thin slices of Atlantic salmon flavored with lime juice and zest, pine nuts and red peppercorn.

Note

Pink peppercorn consumed in excessive quantities can become toxic. Limit your intake to a few teaspoons which is more than enough as it is very fragrant.

Ingredients

For the carpaccio

- 320 Gr Salmon filet
 - 2 Unit(s) Green onion
 - 2 Unit(s) Lime
 - 30 Ml Maple syrup
 - 15 Ml Pine nuts
 - 10 Ml Pink peppercorn
 - 5 Ml Sea salt flakes
 - 4 Handful(s) Arugula salad
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- Olive oil

Preparation

- Preparation time **20 mins**

General preparation

Cut the salmon into thin slices, and spread them right away on your plates. Finely chop the green onion. Zest and juice the lime. Toast the pinenut in a pan until golden.

Marinade preparation

In a mortar, gather the maple syrup, zest and lime juice, a drizzle of olive oil and toasted pine nuts and gently use the pestle to form a paste.

To serve

Spread a little marinade on your thin slices of salmon. Sprinkle with fleur de sel and pink peppercorns crushing them with your fingertips. Finish by decorating your carpaccio with a few slices of green onions and a few arugula leaves. Serve and enjoy chilled.

Bon appétit!