

Salmon tartar, yogurt, fresh basil & lime zest

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Recipe for 4 portions



Description

Salmon tartar mixed with yogurt and flavored with basil, lime zest, served with a side of greens.

Note

The quality of the salmon will be changing everything in this recipe, make sure it is spot on fresh!

Ingredients

Salmon tartar

- 480 Gr Salmon filet skin-off
- 100 Gr Shallot
- 30 Ml Capers
- 1 Unit(s) Lime
- 4 Sprig(s) Basil
- 60 Ml Plain yogurt 10%
- 4 Unit(s) Radish
- Salt and pepper

Potatoes

- 4 Unit(s) Fingerling potatoes
- Salt and pepper

For the croutons

- 0.50 Unit(s) Baguette
- Salt and pepper

Topping

- 12 Unit(s) leaf of celery branch
- Salt and pepper

Preparation

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

Mise-en-place

Keep a few basil leaves for the garnish and finely chop the remaining basil leaves and shallots. Finely chop the capers. Zest and juice the lime. Cut the salmon into small cubes. Slice the radishes

thinly with a mandoline.

Mixed greens preparation

Prepare a dressing by mixing the remaining lime juice, the balsamic vinegar, salt & pepper and olive oil. Season the salad with the dressing just before serving.

Tartare

In a large bowl, mix the diced salmon, capers, shallots, basil, lime zest and yogurt. Season with salt and pepper.

Croutons preparation

Slice the baguette on an angle to get thin long slices. Place on a baking sheet and drizzle with olive oil. Season with salt and pepper and bake for roughly 10 minutes or until crisp.

Montage

Form the tartar in a cookie cutter and then decorate with basil leaves and slices of radish. Serve with salad on top with a few croutons.

Bon appétit!