

Salmon tartare and avocado mousse with cilantro and sprouts.

Recipe for 24 Tapas

Description

Duo's unique of salmon tartare and avocado mousse with cilantro.

Note

We recognize a ripe avocado when the skin turns brown and eventually black

Ingredients

For the tartare

- 480 Gr Salmon filet skin-off
- 1 Unit(s) Shallot
- 15 Ml Capers
- 8 Sprig(s) Chives
- 15 Ml Gherkins
- 25 Ml Olive oil
- 0.50 Unit(s) Baguette
- Salt and pepper

For the avocado mousse

- 1 Unit(s) Avocado
- 0.50 Unit(s) Lemon
- 5 Ml Chili flakes
- 4 Sprig(s) Fresh cilantro
- Salt and pepper

For the salad

- 4 Handful(s) Mixed greens
- 30 Ml White balsamic vinegar
- 45 Ml Olive oil
- 15 Ml Dijon mustard
- Salt and pepper

Preparation

- Preparation time **20 mins**

General preparation

Chop the salmon with a knife. Chop the shallot. Chop the pickles. Chop the capers. Finely chop the chives. Squeeze the lemon half in order to catch the juice.

Avocado mousse preparation

In the bowl of a food processor, combine avocado, cilantro and lemon juice. Mix everything. Season with chili flakes, salt and pepper to taste.

Tartare preparation

In a bowl, combine the shallots, capers, chopped pickles and salmon. Add olive oil to paste all the items together and adjust seasoning with salt and pepper.

Croutons preparation

Slice the baguette at an angle to get your croutons. Place them on a baking sheet and drizzle with olive oil. Season with salt and pepper. Bake for about 10 minutes until crisp.

Croutons preparation

Slice the baguette at an angle to get your croutons. Place them on a baking sheet and drizzle with olive oil. Season with salt and pepper. Bake for about 10 minutes until crisp.

To serve

In a cookie cutter, place a layer of avocado mousse, top with spicy salmon tartare, and remove the cookie cutter. Complement your tartare with a portion of salad and some croutons.

Bon appétit!