

Tuna and shrimp tartare, diced strawberries, cilantro and peppercorn on croutons

Recipe for 12 tapas

Description

A delicious and fresh dish for summer. Yellowfin tuna tartar enhanced with shrimp, strawberries and coriander.

Note

The easiest way to make nice slices of baguette is to freeze it, and then cut it when partially thawed.

Ingredients

Tartar

- 450 Gr Yellowfin tuna
- 150 Gr Matane shrimps
- 2 Unit(s) Shallot
- 4 Unit(s) Strawberry
- 2 Unit(s) Lime
- 10 Sprig(s) Fresh cilantro
- 1 Dash Chili paste (sriracha)

- Salt and pepper
- Vegetable oil

Crostinis

- 1 Unit(s) Baguette
- Salt and pepper
- Vegetable oil

Preparation

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

Preparation

Cut the tuna, strawberries and shrimp into small cubes (5mm). Finely dice the shallot and cilantro. Zest and then juice the limes.

Crostinis

Slice the baguette into slices as thin as possible. Lay them out on a baking sheet and drizzle with olive oil, salt and pepper. Cook for roughly 8 minutes in the oven.

Tartar

In a mixing bowl, combine all of the ingredients and drizzle with a bit of olive oil and sprinkle with salt to taste. Combine well and serve immediately.

Bon appétit!