

# Two salmon tartare with herbed mixed greens

Recipe for 4 persons



## Description

Kinfe cut Atlantic salmon and smoked salmon tartare garnished with cornichons, capers, pine nuts and chives and served with mixed greens dressed with a parsley and basil vinaigrette.

## Note

Balanced seasoning is the key to a successful tartare. Feel free to taste and taste again in order to adjust the seasoning.

## Ingredients

### For the salmon tartare

- 400 Gr Salmon filet skin-off
- 80 Gr Smoked salmon
- 1 Unit(s) Shallot
- 30 Ml Capers
- 30 Ml Gherkins
- 15 Sprig(s) Chives
  
- Olive oil
- Salt and pepper

### For the herbed mixed greens

- 4 Handful(s) Mixed greens
- 4 Sprig(s) Basil
- 4 Sprig(s) Parsley
- 15 Ml White balsamic vinegar
- 30 Ml Olive oil
- 5 Ml Grainy mustard
  
- Olive oil
- Salt and pepper

### For the croutons

- 0.50 Unit(s) Baguette
  
- Olive oil
- Salt and pepper

## Preparation

- Preparation time **30 mins**

### General preparation

Cut the fresh salmon and smoked salmon into small cubes. Finely chop the shallots and chives. Chop the gherkins and capers. Chop the basil and parsley.

#### 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.

#### Tartare preparation

Mix the diced salmon in a bowl. Successively add the shallot, cornichons, capers, chives. Season with salt and pepper and add a drizzle of olive oil. Place in the refrigerator.

#### Mixed greens preparation

In a small bowl, combine Dijon mustard and white balsamic vinegar with a whisk. Season with salt and pepper and gradually add the olive oil while whisking gently. Add the chopped parsley and basil mix it with the mixed greens at the last moment.

#### To serve

On each plate, use a ring mold to present your tartare and serve with the herbed mixed greens and a few croutons.

**Bon appétit!**