



# TARTARE WITH TWO TYPES OF SALMON

### SERVES 4

Recipe ingredients	Net weight
Fresh salmon filet, without skin or bones	625 gr (22 oz)
Fine salt	12 gr (0.42 oz)
Ground white pepper	12 gr (0.42 oz)
Caster sugar	12 gr (0.42 oz)
Finely chopped dill	12 gr (0.42 oz)

Mix the ingredients together

Rub the preparation into the salmon filets

Place the filets on a grille and refrigerate for 12 to 24 hours

Gently wipe off the salmon filets

Lime / juice	175 ml (0.46 gal US)
Olive oil	75 ml (0.02 gal US)
Finely chopped dill	

Cut the salmon filets into small pieces (0.6 in long by 0.2 in wide)

Place in the marinade sauce and refrigerate for 4 hours

Regularly turn the pieces of salmon over to make sure that they are well-marinated

Fresh cod or desalted cod	120 gr (4.2 oz)
Potatoes	75 gr (2.65 oz)
Garlic clove / peeled and degermed	75 gr (2.65 oz)
Fresh thick cream	7.5 cl (0.02 gal US)
Olive oil	7.5 cl (0.02 gal US)

Trace lines in the creamed salt cod, cook for 25 minutes and then mix together with olive oil

Check the seasoning

Plain yogurt	225 gr (8 oz)
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Mix the whipped yogurt into the creamed salt cod

Carrots	50 gr (1.75 oz)
Celeriac	50 gr (1.75 oz)
Zucchini	40 gr (1.4 oz)
Head of ginger	12,5 gr (0.44 oz)
Head of fennel	50 gr (1.75 oz)

Cut the vegetables into small pieces

Rapidly blanch the vegetables so that they remain crunchy and then quickly cool down

Add the mixed vegetables to the creamed salt cod and yogurt

Smoked salmon	200 gr (7.05 oz)
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Cut the smoked salmon into small slices, which are identical to the fresh, marinated salmon

Mix them in with the fresh salmon to marinate

Strain the mixture of the two types of salmon

Add the salmon to the mixed vegetables with creamed salt cod and yogurt

Refrigerate for approximately 2 hours

Caviar	25 gr (0.88 oz)
Dill	1 brin (1 sprig)

Make small tartare rolls and decorate them with bits of caviar and a sprig of dill

