

Salmon Tartare with Cucumber Salad

Serves 4

Cuisine: British

Preparation Time: 20 Minutes

Cooking Time: 0 Minutes

Ingredients:

240g Scottish salmon fillet, de-boned if appropriate, skin removed
2 Shallots, peeled and finely chopped
15g Capers, rinsed and finely chopped
1 tbsp Chives, finely chopped
1 tbsp Lemon juice
Maldon sea salt and freshly ground black pepper

For the Salad and garnish:

40g Crème Fraîche, lightly whipped
2 tbsp Salmon roe
¼ Length of cucumber, seeds scooped out with a spoon, sliced lengthways in half, then again and again, then finely diced
2 tbsp Extra virgin olive oil
2tbsp White wine vinegar
30g Mixed baby salad leaves and some fresh water cress
Juice of ½ lemon

Method:

1. Cut any brown meat off the salmon and chop the flesh finely with a large chopping knife.
2. Mix with the rest of the ingredients and season and add more lemon juice to taste.
3. Fill 4 small (if starter – can use medium size for snack meal or main) cooking rings – fairly tightly
4. Mix the cucumber, olive oil and lemon juice and season

To Serve:

Place a ring on the centre of each serving plate and drop or push the salmon out to retain shape. Arrange a few leaves and watercress stalks around it and spoon the cucumber mix over the leaves. Sprinkle a few salmon roe around as well. Make small quenelle shapes out of the Crème fraîche and place on top of the salmon and sprinkle a few more salmon roes on top.

Chef's Notes:

Alternatively, spread a layer of the cream on top of the salmon and smooth with a spatula. Add a pinch of the roe on top