

Salmon tartar with avocado

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Ingredients

Salmon

- 300 g fresh salmon
- 0,5 finely chopped spring onion
- 1 a small gherkin pickle Or a spoonful of pickled capers
- 0,5 lemon zest from half a lemon
- 1 tbsp lemon juice
- Salt and black pepper to taste

Avocado

- 1 A large, ripe avocado
- 1 tsp chopped spring onions (may be without onions)
- Salt, pepper
- Dill and olive oil for serving

Instructions

Salmon

1. Cut the salmon into small cubes.
2. In a bowl with salmon, add finely chopped shallots, gherkins (or capers), grate lemon peel, squeeze lemon juice and mix well, add salt and pepper to taste
3. Leave it cold for at least 10 minutes to allow the flavors to combine and the fish to marinate easily.

Avocado

4. Cut the avocado in half.
5. With the sharp edge of the knife (like an axe), lightly cut into the pit of the avocado and turn the knife to remove the pit easily.

6. Hold the avocado half with the peel in a handful, and use a knife to score the flesh as if slicing. Try to press the knife just enough to reach the peel.
7. Scoop out the avocado with a spoon. If the avocado is large, dig in half. This will give you a nicely diced avocado.
8. Add the scallions. Season with salt and pepper, mix lightly but do not mash.
9. Cook the avocado just before serving.

Serving

10. Using a culinary ring, place a layer of avocados on top of the salmon. Garnish with dill, sprinkle with olive oil and season with salt crystals.



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