

SALMON TARTARE

INGREDIENTS

1/4 pound fresh wild salmon filet such as Coho, Chinook or Sockeye (see note), very finely diced
1 small shallot, very finely minced
1 tablespoon dill, very finely chopped, plus a few small sprigs for garnish
1-2 tablespoons lemon-pepper olive oil
sea salt and freshly ground white pepper, to taste
10 slices European cucumber, sliced to 1/8 inch
Crème fraiche, to garnish
Black caviar, to garnish (optional)

Note: Wild salmon has a more vibrant, distinct flavor and is less fatty. Sometimes you will see this salmon listed as 'sushi grade'. In a pinch, you can use farm raised (Atlantic or Pacific) salmon, as long as it is very fresh. Freshness is key in this recipe so ask to smell the fish at the counter when purchasing.

INSTRUCTIONS

To make the tartare: Trim any belly fat or other non-attractive parts from the salmon and finely dice. Finely dice the shallot and dill as well, and combine in a small bowl. Add lemon-pepper olive oil a little bit at a time, combining the ingredients (be gentle!). You do not want the tartare to be greasy, so add a little oil at a time. Season with sea salt and white pepper.

To assemble: spoon approximately one tablespoon on tartare on a cucumber slice. Place a small dollop of crème fraiche on each, and top with just a little bit of caviar, if using. As decoration, add more small dill sprigs. Serve immediately.