

Salmon Tartar
with Caviar, Sour Cream, Cucumbers, on Crostini
Courtesy of Mille Fleurs

1.5 # fresh chopped salmon fillet
2-3 fine diced shallots
2 lemons (juice)
1 tbs. olive oil
1 tbs. sea salt
Pinch of cayenne pepper
Pinch of sugar
6 tbs. sour cream
Caviar (as much of your choice you like)
1 cucumber, fresh dill, micro greens
20-25 crostini

*Mille
Fleurs*



In a chilled mixing bowl combine the chopped fresh salmon, shallots, lemon juice, olive oil, salt, cayenne pepper and sugar. With two spoons mix it well for all the ingredients melt together. Cover the tartar with plastic wrap and refrigerate it until needed.

Slice the cucumbers on a mandolin and marinate them with salt, pepper, champagne vinegar, oil and fresh dill.

Make the crostini by cutting a baguette in thin slices, brush with olive oil and place in oven until crisp and light brown.

Place a few slices of cucumbers on the crostini, then a spoonful of salmon tartar on top. Place the fresh sour cream on top of the salmon tartar and the caviar on top of the sour cream. Garnish the salmon tartar crostini with a few fresh micro greens.

Enjoy this beautiful, fresh and light appetizer with a nice bottle of champagne.