




Salmon Tartare

Ingredients:

FRESH SALMON	1 KG	FRESH DILL	AS NEEDED
SHALLOTS	3	FRESH CORIANDER	AS NEEDED
CORIANDER SEEDS	45	SALT, LEMON JUICE	AS NEEDED
FRESH CHERVIL	AS NEEDED	OLIVE OIL	AS NEEDED



								
	Ingredients	Weight	Action	Heat setting	Speed	Time	Lid opening	Comments
1	Herbs	–	Put in bowl	–	2,000 rpm pulse	4 to 5 pulses	Open	
	Shallots	3						
	Coriander seeds	45						
	Lemon juice	–						
2	Fresh salmon in large cubes	1 kg	Add	–	2,000 rpm pulse	4 to 5 pulses	Open	Taste and adjust seasoning
	Salt	As Needed						
	Olive oil	As Needed						



CHEF’S TIP

The salmon can be replaced with other white fish such as sea bream and sea bass.