



Two Tubers

All things potato and truffle

Salmon Tartare

Ingredients

1 shallot
Apple cider vinegar
300g Sushi grade salmon
1 small pickled gherkin
Handful washed and picked parsley (remove excess stalks)
1 tbsp capers
1 tsp truffle mustard

Method

Finely chop shallot and place in a small bowl. Cover with cider vinegar.
Chop the gherkin into fine dice.
Bunch up the parsley and slice as finally as possible, then chop.
Roughly chop the capers
Trim and skin salmon. Cut into strips then fine cubes. Place covered in a bowl in the fridge until ready to serve.
Add the gherkin, capers, parsley to the salmon. Drain the shallots of all the vinegar and add with the other ingredients along with the mustard.
Mix well.
You can either spoon into an egg or muffin ring to form into a round or pile on the serving plate.
Serve with windowpane chips, toasted baguette, pita or corn chips or something else you can spoon it onto.

Notes

You can substitute the mustard (Refer products).