

Salmon Tartare

Total time **45 mins** **30 mins** marinating time **15 mins** preparation time

Nutritional facts (per portion):
536 kJ / 128 kcal

Fat: **4.5 g** Protein: **6 g**
Carbohydrates: **15.9 g**

INGREDIENTS

4 portion(s)

150 g	sashimi quality salmon fillet
2 tbsp	<u>Kikkoman Naturally Brewed Soy Sauce</u>
0.5	pear
2	shallots
2	sprigs of coriander or parsley
50 g	cream cheese
20	blinis
30 g	salmon caviar
2	sprigs of chervil

PREPARATION

Step 1

Cut the salmon into thin slices and season with naturally brewed soy sauce. Then chill for approximately 30 minutes.

Step 2

Finely chop the pear, shallots and coriander. Finely chop the seasoned salmon slices and combined with the pear, shallots and coriander.

Step 3

Spread cream cheese on the blinis and top with salmon tartare. Garnish with keta caviar and chervil. Add a few drops of naturally brewed soy sauce on top just before you eat them.