

# 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)

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