

Ingham Road **SEAFOOD**

Salmon Tartar

Ingredients:

Sushi Grade Atlantic
Salmon (Skin Off)

Shallots—Finely Chopped

Capers—Finely Chopped

Chives—Finely Chopped

Dill—Finely Chopped

Olive Oil

Fresh Lemons

Salt and Pepper



Finely dice sushi grade Atlantic Salmon
Add chopped shallots, dill, capers and grated lemon zest
to taste. Season well with salt and pepper
Drizzle over olive oil.

Refrigerate and marinate for 2—4 hours

Squeeze over lemon juice just prior to serving (any
sooner and the lemon juice will “cook” the fish)

Serve with crusty bread