

Salmon Tartare With Avocado Mousse



Dive into the fresh and vibrant flavors of our Salmon Tartare recipe. Made with premium-quality salmon, zesty seasonings, and a hint of citrus, this dish is a delightful option for seafood enthusiasts.

Preparation 30 min

Cooking 0 min

Servings 2

Nutrition Facts (per serving)

Calories 370

Fat 24

Carbohydrates 17

Fibre 4

Protein 19

Sodium 365

Ingredients

Salmon mixture

- 150 g fresh salmon, chopped in small cubes
- 45 ml (3 tbsp) mayonnaise
- 10 ml (2 tsp) Sriracha
- The juice of half a lemon

- A pinch of cayenne pepper
- 30 ml (2 tbsp) Panko bread crumbs
- 2 large strawberries
- 30 ml (2 tbsp) chives, chopped
- 5 ml (1 tsp) sesame seeds Salt and pepper, to taste

Avocado mousse

- ½ avocado
- The juice of half a lemon
- 1 garlic clove
- 5 ml (1 tsp) Sriracha
- 15 ml (1 tbsp) 15% cream

Preparation

Salmon mixture

1. Delicately mix all the ingredients for the salmon mixture. Make sure you don't break the pieces of salmon.

Avocado mousse

1. Put all the ingredients in a blender. Add a bit of water (1 tbsp at the time) to reach the desired consistency.



Guillaume Couture – Founder, President, and Director of Innovation
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