

Two "mousselines" SALMON TARTAR



Ingredients (4 people):

- 200 g. of salmon
 - 1 lime juice
 - 2 lemon juices
 - 12 tomatoes
 - 4 avocados
 - 1 shallot
- 50 g. of Dijon Mustard **TEMERAIRE**
 - Salt and pepper (to taste)
 - Olive oil
- Celery salt, tabasco and grated ginger (to taste)

PREPARATION:

Salmon Tartar:

Cut the salmon into cubes, add mustard, salt, pepper, olive oil and lime juice. Cut the shallots into chips and mix.

Tomato Tartar:

Peel 6 tomatoes, cut them into cubes. Dress with olive oil, salt and pepper. Add the ginger cut into thin strips.

"Mousseline" Tomato:

Peel and remove the seeds of 6 tomatoes. Dress with olive oil, celery salt and Tabasco. Grind together.

"Mousseline" Avocado:

Peel 4 avocados. Season them with 2 lemon juice and pepper. Grind together.

Presentation:

In a glass or a cup, add a layer of "mousseline" tomatoes and a layer of "mousseline" avocado. Straighten tomato tartar and then the salmon tartar.

The famous and classic French mustard