

# Salmon Tartare, Clementines and Fennel



Serving: 6 Preparation Time: 90 mins

## Ingredients:

<input type="checkbox"/>	Salmon (skinless)	250 Grams	(1 piece in the thick part of the salmon, 1/2 pound)
<input type="checkbox"/>	Coarse Sea Salt	120 Grams	(4 oz)
<input type="checkbox"/>	Sugar	60 Grams	(2 oz)
<input type="checkbox"/>	Coriander Seeds	1 Tablespoons	
<input type="checkbox"/>	Pink Peppercorn Berries	1 Tablespoons	
<input type="checkbox"/>	Fresh Dill	1/2 Bunch	(a handful)
<input type="checkbox"/>	Orange	1	(organique if possible as we only use the skin to zest)
<input type="checkbox"/>	FOR THE SAUCE		
<input type="checkbox"/>	Chopped Dill	2 Tablespoons	
<input type="checkbox"/>	Clementines	2	
<input type="checkbox"/>	Olive Oil	4 Tablespoons	
<input type="checkbox"/>	Yellow Mustard	1 Tablespoons	
<input type="checkbox"/>	Salt and Pepper		
<input type="checkbox"/>	FOR THE CRUNCHY FENNEL		
<input type="checkbox"/>	Fennel Bulb	1/4	
<input type="checkbox"/>	Clementine	1	
<input type="checkbox"/>	Salt and Pepper		

## Preparation mode:

1. **Prep the Salmon:** Clean well, ensure that there are bones, and remove the skin.
2. Chop the dill, crush the coriander seeds and the pink berries. Zest the orange and mix with coarse salt and sugar. Wrap the salmon in this mixture and wrap it in plastic film. Reserve in the fridge for 30 minutes.

3. Remove the herb and spice crust, pass quickly under cold water, and dry with a sheet of paper towel. Reserve in the fridge, at least 1 hour.
4. Slice the fennel the finest you can, using a mandoline if you have one. Reserve in ice water for 30 minutes. Remove and dry with a sheet of paper towel, add the juice of the clementine, salt, and pepper. Reserve in the fridge.
5. **Make the Dill and clementine vinaigrette:** Peel one clementine and cut it into small cubes. Juice the second clementine and add the juice to the dices.
6. Chop most of the dill finely but keep a few leaves for deco, add mustard, salt pepper, and clementine juice and dices, add olive oil, mix with a spoon. Taste for seasoning.
7. Cut the salmon into dices of 1 cm side (1/4 inch), add the vinaigrette, mix gently. Pour in a small ramequin or coffee cup, or on a small plate, add a few slices of fennel and a few leaves of dill.
8. Serve cold with toasted rustic bread or blinis.