



ELEVATED SMOKED SALMON ROYAL FILLET WITH AVOCADO TARTARE

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Embark on a culinary journey that marries the luxurious simplicity of smoked salmon with the creamy texture of avocado in this delightful Smoked Salmon Royal Fillet with Avocado Tartar recipe. Perfect for a sophisticated appetiser or a light, refreshing meal, this dish is a testament to the harmony of flavours that can be achieved with just a few quality ingredients. The combination of rich smoked salmon, bright lime juice, and the subtle kick of soy sauce and sesame oil creates a tantalising experience for your taste buds. Whether you're looking to impress guests or treat yourself to a gourmet experience at home, this recipe is sure to deliver a memorable dining experience.

Ingredients:

- 200g smoked salmon royal fillet, cut into bite-sized pieces
- 1 ripe avocado, finely chopped
- Juice of 1/2 a lime
- 1 tablespoon of fresh coriander, finely chopped (optional)
- 1 tablespoon of soy sauce
- 1 teaspoon of sesame oil
- Optional sesame seeds for garnish
- Salt and freshly ground black pepper, to taste

Instructions:

- Begin by crafting the avocado tartare. Take the finely chopped avocado and transfer it to a mixing bowl.
- Drizzle the avocado with the fresh lime juice. If desired, incorporate the chopped coriander. Stir the mixture gently to blend the flavours.
- Season the avocado tartare with salt and freshly ground black pepper, adjusting the quantities to suit your taste preferences.
- On a serving dish, arrange a hearty spoonful of the avocado tartare as the base layer.
- In a separate bowl, combine the bite-sized pieces of smoked salmon with the soy sauce and sesame oil. If you're using sesame seeds, sprinkle them in now. Toss everything gently to ensure the salmon is well-coated.

- Carefully place the seasoned smoked salmon atop the avocado tartare, creating an elegant presentation.
- For an extra touch of finesse, garnish the dish with a sprinkle of sesame seeds and a few leaves of coriander, if using.
- Serve this exquisite creation promptly to savour the full spectrum of its flavours.

This dish not only showcases the individual strengths of its components but also demonstrates how they can come together to form a truly exceptional culinary creation. Enjoy preparing and indulging in this Smoked Salmon Royal Fillet with Avocado Tartare, a dish that's as delightful to the palate as it is to the eye.