

# Pollack tartar, daikon radish sheet

Espelette pepper Pommery® mustard, sherry Pommery® vinegar



*Moutarderie*  
**POMMERY®**



4 people



50 minutes



Without cooking



Easy



Aperitif



Pommery® Mustard

## Ingredients

**120 g** fresh pollack fillet (substitute with sea bass or sea bream is fine)

**2 cl** olive oil

**20 g** Espelette pepper Pommery® mustard

**3 cl** Pommery® sherry vinegar

**1/2 teaspoon** smoked paprika (opt.)

**1 tablespoon** chopped marjoram or basil

**1 large** daikon radish or 1 large long turnip

Pommery® Espelette Pepper Mustard is the guarantee of a taste straight from the Basque country. Made up of powerful, slightly fruity and spicy aromas.



## Recipe process

1. Separate the head from the body of the squids.
2. For the head part, remove the entrails and the beak, then separate all the tentacles.
3. For the body, remove the feather, remove the entrails, then scrub the entire length to open it fully.
4. Rinse and clean to remove impurities (remaining entrails, ink, sand, etc.).
5. Cut the inside of the squid bodies by squaring with a sharp knife. Dry well with absorbent paper.
6. Heat the olive oil in a hot pan and make sauté the heads and bodies of the squid quickly.
7. Finish at the last moment with finely chopped garlic, chopped flat-leaf parsley, Espelette pepper and fine salt.
8. Make a homemade mayonnaise sauce and add the same amount of Espelette pepper Pommery® mustard.
9. Serve at your convenience : hot, warm or cold.