

# SALMON-TARTARE w/ LEMON CONFIT

& PERSIAN CUCUMBER, BABY ARUGULA, ORANGE MASCARPONE SAUCE & PARMESAN SABLES\*

Serves 4-5

## Lemon Confit

6 organic Meyer lemons, scrubbed and quartered  
1 cup (150g) Kosher salt  
1 Tbsp (15g) granulated sugar  
2 organic lemons, juiced

*Method: mix salt and sugar together. Pour a layer of salt-sugar mixture into the bottom of a quart-size jar. Pack the lemons into the jar and covering each layer of lemon with the salt-sugar mixture. Add the lemon juice, seal the jar and refrigerate for a least 2 weeks, but they are best after 3 months and will keep for up to one year. To use, rinse the lemons well and use the peel only. Dice or julienne, and add to salmon tartare, lemon butter, pork and chicken dishes, salads, vinaigrette, stews, or grain dishes.*

## Salmon Tartare Recipe

1.2 lb. (500g) fresh Shetland's Best or wild king salmon fillet, skinless and boned.  
2 Tbsp (about 1) shallot, minced  
2 Tbsp (about 2) lemon confit, rinsed and finely diced (skin only)  
2 Tbsp chives, finely chopped  
1/2 Tbsp (7.5ml) extra virgin olive oil  
1/2 Tbsp poppy seeds  
Salt and white pepper to taste.

## Orange Mascarpone Sauce

1/2 cup (100g) Mascarpone, at room temperature  
1.5 Tbsp (25ml) heavy cream  
1 orange zest (preferably organic)  
2 Tbsp (30ml) orange juice  
Salt and Cayenne pepper (hot chill pepper) to taste.

## Garnishing

2 Persian cucumbers, washed and sliced into thin strips  
2 cups baby arugula, washed

Olive oil and Fleur de sel or Kosher salt.

\*Parmesan Sables Recipe: watch video.



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