KIKKOMAN

Salmon Tatare

Total time **45 mins** **30 mins** marinating time **15 mins** preparation time

Nutritional facts (per portion):
536 kJ / 128 kcal

Fat: **4.5 g** Protein: **6 g**
Carbohydrates: **15.9 g**

INGREDIENTS

4 portion(s)

150 g	sashimi quality salmon fillet
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
0.5	pear
2	shallots
2	sprigs of coriander or parsley
50 g	cream cheese
20	blinis
30 g	salmon caviar
2	sprigs of chervil

PREPARATION

Step 1

Cut the salmon into thin slices and season with naturally brewed soy sauce. Then chill for approximately 30 minutes. Finely chop the pear, shallots and coriander. Finely chop the seasoned salmon slices and combined with the pear, shallots and coriander. Spread cream cheese on the blinis and top with salmon tatare. Garnish with keta caviar and chervil. Add a few drops of naturally brewed soy sauce on top just before you eat them.