

Postcards from La Pitchoune: Day 1 of The Courageous Cooking School

 theglamorousgourmet.com/blog/postcards-from-la-pitchoune-day-1

“LA PITCHOUNE SALMON TARTARE”

Author: Stephanie Miskew | The Glamorous Gourmet

Ingredients

- 1 pound, skinless fresh salmon filet
- Light, neutral flavored olive oil
- 1 teaspoon Dijon Mustard
- 2 Tablespoons chopped fresh chives
- 4 Tablespoons capers, roughly chopped
- 2 teaspoons caper brine (the liquid the capers come in)
- ¼ cup fennel, finely chopped
- 2 Tablespoons fresh dill, chopped
- Juice & zest of 1 lemon
- Sea Salt & freshly ground black pepper to taste

Instructions

1. Chop raw salmon into ¼-inch dice and place into a medium sized mixing bowl.
2. Add all ingredients to diced salmon, stir well and adjust seasonings to taste.
3. Let mixture marinate in the fridge for at least 30 minutes and up to 3 hrs before serving.
4. When ready to serve, pack chilled mixture into a metal ring or ramekins, place ring or invert ramekin onto serving plate, garnish with fresh dill sprig and serve.