



Salmon Tartar Cones with Avocado and Morado Garlic.



DIFFICULTY
MEDIUM



TYPE OF CUISINE
FUSION



Nº OF DINERS
4



TYPE OF DISH
STARTER



PREPARATION TIME
30 MINUTES



GARLIC VARIETY
MORADO

Ingredients

- 2 cloves of Morado Garlic
- 8 mini Wafer Cones
- 100 gr of Salmon
- ½ Cucumber
- ½ Avocado
- Sea Urchin Roe
- 2 gr of toasted Sesame Seeds
- 2 gr of Kimchi Sauce
- 6 drops of Sesame Oil
- Lemon Fleur de Sel
- Extra Virgin Olive Oil

Step by Step



1. Peel and slice the Garlic cloves and then chop them finely.
2. In the same way peel, wash and finely dice the Cucumber, Avocado and Salmon.
3. Put all the diced ingredients in a bowl with a few drops of Sesame Oil and some Kimchi sauce.
4. Add a dribble of Olive Oil and a pinch of salt and mix thoroughly, that readies the Salmon Tartar.

DISH PRESENTATION:

5. Fill the mini Cones with Salmon Tartar with the help of a teaspoon.
6. Sprinkle each cone with a few Sesame Seeds and add some Urchin roe and a flake of Fleur de Sel.
7. Place the cones on a plate, and enjoy!



TIPS FROM THE CHEF Miguel Ángel Mateos:

- For this preparation to be really juicy we must use fresh Salmon, as fresh as possible. We recommend to use the central loin of the Salmon.
- The Cucumber and the Avocado add texture and freshness to this combination and also a taste that makes this dish very pleasant on the palate.
- The Kimchi is a Korean sauce with spicy and yet also sweet hints that will add a great flavour and colour to the Tartar.