



# **Ginger & Sesame Smoked Salmon Tartare** *w/Avocado Crema*

**Serves 4:** As an appetizer



## INGREDIENTS

- **230g** *J. Willy Krauch Cold Smoked Salmon, Diced*
- **1/4 Cup** *Cucumber, Seeds removed & Diced*
- **1 Lime**, Zest & Juice
- **1 tsp** *Sesame Oil*
- **1 tsp** *Fresh Ginger, Grated*
- **1 Tbsp** *Cilantro, Finely Chopped*
- **1 Tbsp** *Green Onions, Sliced*
- **1 1/2 tsp** *Rice Vinegar*
- **1 Tbsp** *Canola Oil*
- **1 tsp** *Fumi Furikake, Japanese Rice Seasoning (Optional)*
- **1 Tbsp** *Black or Toasted Sesame Seeds*



### Avocado Crema:

- **2** *Ripe Avocados, Halved with Pit Removed*
- **2 Tbsp** *Greek Yogurt*
- **1 Tbsp** *Lime Juice*
- *Sea Salt*

## INSTRUCTIONS

### Avocado Crema:

1. Scoop flesh from avocado halves and place in blender, with greek yogurt, lime juice, and ¼ cup of cold water. Blend till smooth.
2. Season to taste with sea salt, and refrigerate till ready to serve.

### Ginger & Sesame Smoked Salmon Tartare:

1. In a bowl place all ingredients, except sesame seeds, mix until well combined.
2. Place in refrigerator, allowing tartare to marinate for 15 to 20 minutes.
3. When ready to serve, add sesame seeds to tartare, mix till combined.
4. To serve, create a smear of avocado crema on the plate. At the narrow end of the smear, using a small to medium round form, create a small tower of tartare by spooning the tartare mixture into the form and gently pressing down using the back of a spoon.  
*Remove the round form from the tartare and serve immediately.*

