

## Salmon tartare

### Cream of watercress and straw potatoes

#### Ingredients. Serves 6

##### For the tartare:

500g / 20 oz boned, skinned salmon  
2 spring onions  
1 lime  
6 stalks of fresh coriander  
3cl / 1.2 fl oz of olive oil  
4 pinches of salt  
4 pinches of chilli (or Espelette pepper)  
3 pinches of sea salt

##### For the sauce:

15cl / 6 fl oz of single cream  
½ bunch watercress  
3 pinches of salt

##### For the straw potatoes:

400g /14 oz firm potatoes  
1l / 40 fl oz oil for frying  
Fine salt

Preparation time: 40 minutes

Cooking time: 10 minutes

#### Accompanying wine:

**Chablis 2009 - Domaine Daniel Dampt et Fils**



#### Recipe

##### For the salmon tartare and the sauce:

Finely chop the spring onions. Grate the zest and squeeze the juice from the lime. Remove the leaves from the fresh coriander and chop. Cut the fresh salmon into small cubes, then mix with the spring onions, the zest and the lime juice.

Season with sea salt and chilli, then add a drop of olive oil and check the seasoning.

##### For the sauce:

Sort and wash the watercress leaves.

Boil the cream with the salt and add the watercress leaves. Cook for 2 minutes, then mix. Leave to cool quickly.

##### For the straw potatoes:

In a deep-fat fryer or a large pan, heat the oil to 180°C / 355°F.

Peel and wash the potatoes.

Using a mandolin, slice the potatoes into julienne strips, then place them in a large bowl of cold water. Leave to sit for 5 minutes, to remove the starch. Rinse the potatoes under running water and dry well with a clean tea towel.

Divide the potatoes into five equal parts. Fry each portion for around 4 minutes, mixing the oil with a spider (a type of flat colander with a handle) to prevent the chips from sticking together. Remove the chips with the spider and place on a plate covered in paper towel. Add salt and put to one side.

In a stainless steel circle, arrange the tartare in the centre of the plate, top with the straw potatoes and surround with cream of watercress.

##### Tips from the chef:

Store the straw potatoes in a cool, dry place if necessary.

##### Tasting notes

With its brilliant colour and excellent clarity, its pleasant nose of ripe fruits, dry fruits and white flowers along with its soft, harmonious palate, this Chablis is a real delight. Thanks to its little touch of vivacity it easily counters the richness of the salmon, providing the necessary freshness. This combination is particularly pleasant and tasty.