Tartare of Salmon

I just love raw fish, especially salmon! The scent of it is simply irresistible. Salmon awakes the hunter in me. I often imagine cathing those beautiful big fish out of a wild river, like a big bear. And then devour it at some place calm. I sure have the right teeth and claws for the job!

As I don’t exactly live in a place known for its salmon filled rivers, and as I don’t hear my humans talk about plans to relocate to such an area, I must content myself with eating a piece of salmon fillet at home.

Humans don’t have the right equipment to catch a big fish with their bare hands and to tear it apart with their teeth, so they had to think of alternative ways to still be able to enjoy eating raw fish. One of those solutions is called a “tartare”: it means cutting raw meat or fish in tiny little pieces and mixing it with stuff to add extra flavour and texture to it. Nothing wrong with that, let me tell you!

At home, they often serve tartare of salmon as a starter. However, you could also serve little portions of it to go with the aperitif. Too bad the stuff my humans make, tastes so well, that there’s almost never a leftover of it. So it is important for me to manage to grab a bit before they serve it to other humans.

What do you need for 4 persons

* 500 gram fresh salmon (no skin, no bones)
* 2 spring onions
* A paw full of chives (cut)
* Olive oil
* 1 lime
* Sea salt
* Cayenne pepper
* Pink pepper

How to make it

* Prepare a vinaigrette of about 6 soup spoons of olive oil, juice of half a lime (or an entire lime, up to your taste), a pinch of salt and a pinch of cayenne pepper
* Cut the salmon into little cubes – almost like chopping it. Never do this in a food processor – its movements “cook” the salmon and cause it to loose color and taste
* Cut the spring onions into small, fine pieces.
* Cut the chives into small pieces
* Snij de bieslook in kleine stukjes
* Mix salmon, spring onions, chives and vinaigrette in a bowl
* Add pink pepper to your liking
* Serve, eat and enjoy! And don’t forget to give a bit to your dog ☺