



**GRAHAM BECK**  
MÉTHODE CAP CLASSIQUE



## SALMON TARTARE WITH GRAHAM BECK BLANC DE BLANCS

### SERVES:

4 as a canapé

### INGREDIENTS:

300g salmon fillet, skin removed  
½ a red onion, chopped very finely  
½ a bunch of dill, finely chopped, reserve a few sprigs for on top  
15 ml (1tbsp) lime juice  
45 ml (3tbsp) crème fraîche  
Sea salt and freshly ground black pepper  
20g lumpfish caviar



### METHOD:

Check the salmon for pin bones and remove any dark coloured flesh on the skin side. Finely chop the salmon.

Mix the salmon with the onion and dill and then add just enough lime juice and cream (1 tbsp) to bind together.

On four small serving plates, place a 4 cm scone cutter and spoon in a quarter of the mixture. Press the mixture down to level and remove the cutter. Repeat until you have four neat mounds. Chill for at least 2 hours.

Spoon a small dollop of crème fraîche on top of each round followed by the caviar neatly on top and garnish each serving with a sprig of dill.

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**Drink responsibly. Not for sale to persons under the age of 18**