

## Tartare de Saumon

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### **Ingredients:**

8 oz of fresh salmon, diced very thin  
1 tsp of minced shallots  
2 tsp of minced chives  
2 hard boiled eggs  
2 tbsp of diced red onion  
1 tbsp of capers  
2 tbsp of crème fraîche  
4 slices of bread  
Olive oil  
Salt and pepper  
1 lemon juice

### **Procedure:**

Mix the salmon, shallots, 1 tsp of chives, olive oil and season to taste. Separate the yolks from whites of the eggs, then chop and keep them separate. Place some salmon mixture in the center of the plate, sprinkle the yolks, capers, red onion, egg white around it. Finish with the lemon juice, add a dollop of crème fraîche in the middle, sprinkle with the rest of the chives and serve with toasted bread.