

# Avocado mousseline and fresh salmon tartare



## Ingredients for 6 people :

Avocados : 4

Limes : 2

Olive oil : 10 cl

Milk : 10 cl

White balsamic vinegar : 5 cl

Salt : a few pinches

Piment d'Espelette : a few pinches

Spring onions : 2

Fresh salmon : 500 g

Baby spinach (popusse) : 100 g

Coriander : ½ bunch

Alfafa : a few sprouts

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## Recipe

Remove the zest from one lime with a grater and then squeeze it to obtain the juice. Cut the avocados in two lengthways and remove the stone, peel them. Place them in a food processor, add the lime zest and juice, olive oil, salt and the piment d'espelette. Process. Add a little of the milk to obtain a light avocado mousse. Adjust the seasoning and add the white balsamic vinegar.

Shred the spring onions finely. Zest and juice the second lime. Chop the fresh salmon up into small cubes and mix with the spring onions, lime zest and juice. Season with fine sea salt and piment d'Espelette. Add a splash of olive oil. Adjust the seasoning.

Place the avocado mousseline in a glass dish,

place the salmon tartare on top and finish with a few alfalfa sprouts and coriander leaves, then serve.

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