



## CHEF'S TABLE

# Shaun Rankin

Michelin Starred Chef &  
Wester Ross Brand Ambassador  
**March 2022**



## Salmon tartare with cucumber & Crème fraiche

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**PREP** 15 minutes • **COOK** 0 Minutes • **SERVES** 4

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*Serve this as great little starter ideally with a crisp white wine...*

### INGREDIENTS

300grams fresh salmon fillet diced

Lemon juice

Fresh chives chopped

2 tbsp. of cucumber peeled and diced

Maldon sea salt

Black pepper

Crème fraiche

Blinis

### METHOD

1. Place the diced salmon in a clean plastic bowl, add the cucumber, fresh chopped chives
2. Next add the salt, black pepper, and lemon juice to taste, mix well
3. Place a 6cm pastry cutter in the middle of the plate and spoon in the salmon mixture leaving a 1cm gap from the top using the back of a spoon flatten the mixture down
4. With a small palate knife spread the crem fraiche over the top making sure its nice and smooth
5. Run the tip of a small knife around the edge of the cutter to release
6. Prepare the rest of the plates the same and serve with warm blinis and a fresh salad leaf

### Shaun says:

*"This can be made in individual portions or as a larger dish to be passed around, which is a lovely sociable way to get conversation started"*

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