

Potato pancakes with salmon tartare by restaurant



Ingredients (for 2 people):

PANCAKES

- 2 potatoes
- Salt to taste
- Extra virgin olive oil

TARTARE

- 2/3 avocado
- 1 lemon
- 100 g skinless salmon filet
- 1 tsp. capers, chopped
- 1 tsp. pickled cucumbers, chopped
- 1 tsp. fennel, chopped
- Chili powder to taste
- 1 tbsp. extra virgin olive oil

TOPPING

- 2 poached eggs

SAUCE AND GARNISH

- 100 g apple juice
- 1/3 avocado
- Fresh herbs
- Blackberries marinated in white balsamic vinegar



Step-by-step:

- Peel and grate the potatoes, and add salt to taste. Form two pancakes and cook in olive oil on a heated pan for approximately 10 minutes.
- Chop 2/3 of the avocado into cubes; add salt, chili powder and lemon juice to taste.
- Cut the salmon into small cubes and add the chopped capers and chopped pickled cucumbers. Flavor with lemon zest, lemon juice, salt, chili powder, and extra virgin olive oil.
- Mix.
- Prepare the sauce: combine 1/3 of the avocado with the apple juice and blend.
- Carefully place the chopped avocado and the salmon tartare on the potato pancake; top with a poached egg and the avocado-apple sauce. Garnish with fresh herbs and marinated blackberries.