

Matje herring with beetroot carpacciot by restaurant

AMANDUS



Ingredients:

- 1 filet matje herring
- 1 tomatoes
- 1 spoonfull lump fish caviar
- 1 teaspoon ramson pesto
- Black pepper and salt
- 2 radishes
- 1 salted cucumber
- Spoonfull parsley mayonaisse
- Marinated beetroot carpaccio



Step-by-step:

- Cop matje herring and tomatoes.
- Place matje herring and tomatoes into the bowl and mix it with lump fish caviar and ramson pesto. Add some salt and black pepper.
- Slice radishes finley on the top.
- Slice cucumber finly and leave it into salted water for 15 min. Place it on the herring,
- Add spoonfull parsley mayonaisse on the top.
- Finish with marinated beetroot carpaccio.
- A spinkle of cinnamon might be added as final touch.