

Starters Fish

ASIAN SALMON TARTAR

150 g Salmon

Cut salmon into small cubes.

1/2 small Onion

Cut onion and ginger in very small cubes and mix it together with the other ingredients.

1 small piece of Ginger

Cool it in the fridge for about ½ hour.

1 tsp lemon juice

nature lemon peel rasp

Serve with bread or salad.

1/2 tsp oil

fresh pepper

You can serve the tartar on an asian soup spoon

little salt