

Tartare with Smoked Salmon, Granny Smith apple and White Stilton PDO Hartington

Informations

People : 4

Preparation : 30 min.



Ingredients

- 100 g White Stilton PDO Hartington
- 200 g smoked salmon
- 1 green apple "Granny Smith"
- 1 shallot
- 1 lime
- ½ bunch of dill
- 5 cl of extra virgin olive oil
- Pink peppercorns
- Fine salt, freshly ground pepper

Preparation steps



1. Dice the unpeeled apple and the salmon into regular cubes.
2. Crumble the cheese.
3. In a bowl, mix the smoked salmon cubes, green apple cubes, and cheese. Add the peeled and finely chopped shallot. Chop the dill, reserving some for garnish, and add to the mix.
4. In a separate small bowl, prepare the dressing by mixing the lime juice, olive oil, salt, and pepper.
5. Add this dressing to the salmon and gently mix to coat the ingredients.
6. Adjust the seasoning.
7. ?? **Refrigerate the tartare for at least 30 minutes.**
8. When serving, arrange the tartare in the center of the plates and garnish with some pink peppercorns and dill sprigs.

? **Tips and Ideas:** This tartare can be served on toast, blinis, or with slices of fresh bread. You can also present make verrines for a more elegant effect.