

Salmon Tartare with lemongrass infused oil

Ingredients

Serves 4 as starter

225g/8 oz fresh Salmon, pinboned
2 scallions, finely sliced
1 clove garlic, crushed
1 tsp. fresh ginger, finely grated
1 tbsp. fresh basil leaves, finely sliced
Salt & pepper
Juice and zest of 2 limes
2 tomatoes, skinned, deseeded & diced
Dash of Tabasco

For the lemongrass oil:

2 tbsp. olive oil
1 stalk of lemongrass



Method

- Start with the lemon grass oil. Warm the oil very gently in a pan. Slice the lemongrass quite finely with a sharp knife and stir into the oil. Simmer very gently for 8-10 minutes. Remove from the heat. Cover with Clingfilm and allow to infuse for at least 4 hours. This can also be done the day before.
- Cut the salmon into small dice.
- Just before serving, mix all ingredients together in a bowl and stir in 2 tbsp. of lemongrass oil. Season to taste. Lightly grease 4 ramekins or pastry rings. Fill the ramekins, press lightly and turn out onto a plate. Drizzle with more oil and garnish with fresh basil.