

Salmon Tartar with Rice Cracker

Fresh, zesty salmon tartar served on crisp rice crackers.

Ingredients

- 300 g fresh salmon, cleaned and diced into small pieces
- 1 lime (zest and a bit of juice)
- 1/2 green apple, cut into small sticks or cubes
- About 8 mint leaves, finely minced, plus extra mint leaves for the crackers
- A small handful of cilantro, finely minced
- Salt
- Pepper
- About 20 rice crackers

Method

- 1** Prepare the rice crackers ahead of time by frying them in oil, or buy them premade.
- 2** Mince the salmon into small cubes, do the same with the green apple, and mix them together with salt and pepper to taste.
- 3** Mince the mint and cilantro, add some lime zest and mix into the salmon. Finally add lime juice to taste for a little tang.
- 4** Serve on top of a rice cracker, with a mint leaf between the cracker and the tartar to keep the cracker from going soggy.