

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.