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Cucumber with Salmon tartare

Try this spin on the classic Cucumber finger sandwiches, that are even easier to make than the original and are guaranteed not to dry out!

Ingredients:

1 x 30cm long cucumber
150gm Salmon fillet
¼ cup sour cream
¼ red onion
1/2tsp wasabi paste
2 tsp fresh lime juice
Dill
1 lime

Equipment:

Knife
Melon baller

Directions

Cut the cucumber into 1.5 cm thick rounds and use a melon baller to scoop out most of the seeds and a little flesh being careful not to go all the way through.

Combine diced salmon, sour cream, onion, wasabi and lime juice in a bowl.

Spoon the salmon mix into the cucumber cups. Top with dill and season with fresh cracked pepper.

To serve:

Arrange on platter and serve with small wedges of lime

