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FRESH SALMON AND BEETROOT CARPACCIO, STARTER.

INGREDIENTS

- 12 slices Scottish salmon (140 g per person)
- thinly sliced and cooked red beet
- fresh dill leaves
- 100 g Belberry Apple Jelly

FOR THE MARINADE

- 3 cl beetroot juice
- 5 cl Belberry Red Bell Pepper Vinegar
- 5 cl Belberry Bloody Beetroot Ketchup
- finely chopped dill
- milled black pepper

PREPARATION

- For the marinade: mix the bell pepper vinegar, the beetroot juice, the ketchup and the chopped dill together, season with a few turns of the pepper mill.
- Arrange the salmon on 4 plates and pour the marinade equally over it. Leave to marinate during minimum 20 minutes before serving.

PRESENTATION

- Finish with a spoonful apple jelly, thin slices red beet, crunchy toast pieces and add sprigs of fresh dill.

OTHER SUGGESTIONS

- You can replace the salmon by other delicious fish, like sea bass or Atlantic cod

