



~Salmon Carpaccio

smoked salmon, mascarpone yogurt, chives, lemon

Ingredients:

- 5 oz. smoked salmon
- 8 oz. mascarpone cheese
- 1 cup Greek yogurt
- 1 lime zest and juice
- 1 lemon zest and juice
- 1 bunch chives, chiffonade
- Salt and pepper, to taste
- 1 bunch watercress or mache lettuce
- Arbequina olive oil

Elaboration:

Grab a dinner plate to prepare the dish. Remove salmon from package and lay it out flat throughout the surface of the plate.

In a mixing bowl, incorporate the mascarpone, Greek yogurt and the citrus. Mix ingredients together until it creates a nice unified texture.

Grab the chives and chiffonade until fine and incorporate to the mixture. Season with salt and pepper to taste, set aside into a pastry bag.

Wash the greens and set them aside.

Garnish the salmon with mascarpone yogurt mix creating some dots around the salmon, drizzle with arbequina olive oil.

Dress the greens with some olive oil, salt and pepper, evenly distribute over salmon. Zest lemon over salmon using a micro plane or fine zester.