



# Pacific Salmon Tartar with Avocado and Lime on a Sesame Cracker

## Species

Pacific Salmon

## Supplier

Creative Salmon  
Company, BC

## Pairing

Red Leaf Lager

## Ingredients

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- 1 lb pacific salmon
- 1 avocado
- 2 limes
- 1 lb hard flour
- 2 tbsp sesame seeds
- ½ oz. fresh yeast
- sesame oil
- 1 tbsp salt
- cilantro
- grapeseed oil

## Method

1. Add a splash of warm water to the yeast and leave until frothy
2. Add the salt to the flour.
3. Add the yeast and water to the flour.
4. Add enough cold water to make a stiff dough.
5. Roll the dough through a pasta machine to the second to last thickness.
6. Brush with sesame oil, sprinkle with sesame seeds and cut into triangles.
7. Bake at 350 for 5-6 minutes until brown and crisp.
8. Puree the avocado and season with lime juice, sesame oil, cilantro, salt and pepper to taste.
9. Dice the salmon finely and add a splash of grapeseed oil, lime zest, salt and pepper.
10. Quenelle the avocado puree onto the cracker, add some salmon tartar and garnish with cilantro leaves.

A collaboration between the Canadian Aquaculture Industry Alliance, Starfish Oyster Bed & Grill and Great Lakes Brewing in September 2009, the Farmed Seafood Extravaganza was a delicious way to showcase the quality, freshness and diversity of seafood farmed in Canadian waters. This gastronomic feast wouldn't have been possible without the support of dedicated growers and regional aquaculture associations across the country.