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Cooking With B.J.
Bridge View
CENTER

Salmon Carpaccio with Belgian Endive, Lobster Slaw and Mustard Remoulade

Salmon Carpaccio

Pound out two oz of salmon and place in middle of plate. Top with lobster slaw. Garnish with mustard remoulade

Lobster Slaw Ingredients

- 2 Tbsp rice wine vinegar
- 1/2 tbsp sugar
- 6 Tbsp canola oil
- 1/2 cup Belgian Endive, chiffonade
- 2 tbsp fine diced carrots
- 1-2 oz Maine lobster meat, medium diced
- Salt and pepper to taste

Instructions

1. In a bowl, combine all ingredients until well-blended, using a whisk
2. Refrigerate until ready to serve

Mustard Remoulade Ingredients

- 1 Tbsp whole grain mustard
- 1 tbsp mayonnaise
- 1/4 tsp lemon juice
- 1/4 tsp Dijon mustard
- A dash of Tabasco
- A dash of Worcestershire

Instructions

1. In a bowl, combine all ingredients using whisk until well-blended
2. Set aside until ready to serve

Mayonnaise Ingredients

- 3 egg yolks
- 2 Tbsp Champagne Vinegar
- 1 Pt. Olive Oil

Instructions

1. combine yolks and 1 tbsp vinegar in bowl of kitchen aid
2. with machine running add oil slowly to emulsify
3. add additional vinegar if needed
4. season to taste with salt and white pepper