

FOXWOODS FOOD & WINE FESTIVAL

ANTHONY GONCALVES

SALMON TARTAR

Serves 4

INGREDIENTS:

1 sunchoke
2 frisée leaves
1 lb. fresh wild salmon filet, cut into 1/4" cubes
1/4 cup red bell pepper, fine dice
1/4 cup green bell peppers, fine dice
1/4 cup jalapeño, cut into fine dice
1/2 cup pear, cut into fine dice
6 Tbs. toasted sesame seed oil

DIRECTIONS:

Prepare sunchoke chips, slice sunchoke into thin discs and fry in 350°F peanut oil. Pick leaves of frisée into petite shoots. Combine all other ingredients in non-reactive bowl and stir together. Place in single line down plate. Top with frisée shoots and chips. Serve immediately.