Salmon tartare with cucumbers and cream cheese

View recipe on the website

Ingredients

Salmon

- 300 g fresh salmon
- 0,5 finely chopped spring onion
- 1 a small gherkin pickle Or a spoonful of pickled capers
- 0,5 lemon zest from half a lemon
- 1 tbsp lemon juice
- Salt and black pepper to taste

Cucumber and cheese

- 1 fresh cucumber
- 200 g Philadelphia-style spreadable cheese without any additives
- Fresh dill
- A little salt if you need it saltier
- Olive oil for serving

Instructions

Salmon

1. Cut the salmon into small cubes.
2. In a bowl with salmon, add finely chopped shallots, gherkins (or capers), grate lemon peel, squeeze lemon juice and mix well, add salt and pepper to taste
3. Leave it cold for at least 10 minutes to allow the flavors to combine and the fish to marinate easily.

Cucumber layer

4. Peel the fresh cucumber, scoop out the seeds and cut into small cubes.
5. Mix with Philadephia cheese and finely chopped dill.
6. Taste and if it lacks saltiness, add salt.

Serving

7. Using a culinary ring, place a layer of cucumber and cheese, then salmon on top. Garnish with dill, sprinkle with olive oil and season with salt crystals.

---

linagamina
SKANAUS MAISTO UŽRAŠAI

Let's cook together!

More delicious discoveries
Instagram Facebook

© 2026 Lina gamina · linagamina.lt