

Tartare de Salchichón Ibérico



PREP TIME
10 MINS



COOK TIME
5 MINS



TOTAL TIME
15 MINS



SERVES 4 PEOPLE



EASY



Ingredients

300g Arturo Sanchez salchichón ibérico de bellota, skin removed and finely diced
1 banana shallot, finely chopped
4 cornichons, finely chopped
1 tbsp baby capers, finely chopped
2 tsp Dijon mustard
1 tsp Worcester sauce
3 dashes of tabasco
3 tbsp mayonnaise
5 tbsp fresh chives, finely chopped
Salt and freshly cracked black pepper
Toasted brioche bread

Method

In a large bowl, mix together all of the ingredients until the mix starts to bind together. Use only one tablespoon of the chopped chives.

Toast the slices of brioche.

Plate up the salchichón tartare by spooning the mix into a round pastry cutter, pressing gently to shape the tartare on the plate. Top each tartare with a sprinkle of chopped chives and accompany with a slice of toasted brioche bread and your choice of salad.

<https://www.bascofinefoods.com/spanish-recipes/tartare-de-salchichon-iberico/>