



# Vol au Vents

AROUND THE WORLD



CANADA - Spicy Salmon Tartare



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## CANADA Spicy Salmon Tartare



### RECIPE

#### Ingredients

Vol au Vent (de Boer Food R00045)  
Spicy Salmon Tartar, see recipe  
Balsamic Glaze

#### Amounts

5 each  
5 tsp

#### Preparation Method:

- Place warm Vol au Vent shells on work surface.
- Fill each with 1 tsp. of Spicy Salmon Tartar.
- Place shells on plate.
- Drizzle plate with Balsamic Glaze.
- Garnish as desired.
- Serve immediately.

### RELATED RECIPE - Spicy Salmon Tartare

#### Ingredients

Salmon, fresh, finely diced  
Red Onions, finely diced  
Capers, chopped  
Fresh Parsley, chopped  
Fresh Cilantro, chopped  
Olive Oil  
Kosher Salt  
Black Pepper, ground  
Tabasco Sauce  
Worcestershire Sauce

#### Amounts

2 Lb (wt.)  
¼ cup (vol.)  
1/8 cup (vol.)  
2 Tbsp  
1 Tbsp  
1 Tbsp  
¼ tsp  
1/8 tsp  
1 Tbsp  
1 tsp

#### Preparation Method:

- Place all ingredients in bowl.
- Mix to incorporate.
- Place in storage container.
- Label, date and refrigerate until ready to use.



Midi Vol au Vent/Bouchée 1.75"  
R00045 - 180 pcs/case

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