

Fresh Salmon Carpaccio



Ingredients:

100g (4oz) salmon fillet, fresh
½ cup of fresh orange and lemon juice
(half and half)
4 tablespoons extra virgin olive oil
Salt and pepper to taste
A nice selection of fresh salad lettuce

Preparation:

Slice salmon into very fine layers and place in the middle of a plate, creating a shape that resembles a flower. Then arrange around the edge of each plate the salad mixture. Season with salt, pepper and a mixture of orange and lemon juice, coating delicately each slice of salmon. This should be done about 10 minutes before serving so that the acidity of the citrus can penetrate the salmon. Before serving sprinkle with olive oil.

Makes 4 servings

