



**MINUS8**  
VINEGAR & VERJUS

**RECIPE CARD**

## SALMON TARTARE WITH DEHYDR8



### DEHYDR8 VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre

Vinegar is made from the sweet Riesling raisins of hand-picked and air-dried Riesling grapes. French oak and bottle aged several years.

**Ingredients:**

- 12oz raw salmon, finely diced
- 2 tbsp chopped green onions
- 1 tbsp chopped chives
- 1 tbsp chopped cilantro
- 1 tbsp chopped thai basil
- 2 tsp grated peeled fresh ginger

- Grated zest of 1 lime
- Habanero sauce and minced green chile
- Salt and pepper
- Olive oil to coat
- Good squeeze of lime juice
- 1 tsp of Dehydr8 Vinegar



### Method:

- Combine all the ingredients except lime juice and vinegar.
- Chill for 30 minutes.
- add the lime juice and vinegar.
- adjust to perfect, and serve.