



© Céline de Cérou pour France Olive

Serves 4:

- 400 g fresh salmon
- 2 tbsp **PDO huile d'olive du Languedoc**
- 1 orange (juice and zest)
- 1 lime (juice and zest)
- 1 tsp freshly grated ginger
- 1 shallot, finely chopped
- 1 tbsp chopped dill
- 1 tbsp chopped chives
- 1 tbsp chopped flat-leaf parsley
- 1 tsp fleur de sel
- Freshly ground pepper



Preparation: 25 min
Resting time: 30 min

Prepare the salmon by cutting it into regular 0.5 cm cubes. Set aside but keep it cool.

In a bowl, combine shallots, orange juice and zest, lime juice and zest, ginger, herbs, olive oil, with fleur de sel and pepper. Add the salmon, mixing it gently to coat the salmon cubes without crushing them.

Cover and allow to rest for 30 minutes in the fridge so that the flavours can blend together.

Serve in shallow bowls or glass dishes, with a touch of olive oil as a finish and citrus zest for freshness.

Tip: Add 1 tsp finely chopped candied orange peel for a sweet and savoury contrast.

What about the olive oil?

We advise you to use a delicate-tasting PDO huile d'olive du Languedoc for its aromas of almond and tomato. You can also use one of these PDO olive oils: Nyons or Nice.