

Recipes From Café Constant

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Tuesday through Saturday 12 to 2:30 pm.

Tuesday through Saturday 7 to 10:30 pm

Closed Sunday and Monday

Tartare d'huitres & de Saint-Jacques au gingembre

Oyster and scallop tartare with ginger

Ingredients for 4 servings:

12 fresh oysters

8 scallops

40 g (1 ¼ oz) fresh salmon fillet

2 handfuls mesclun salad or other mixed greens

20 g (¾ oz) fresh ginger

2 tablespoons minced chives

Juice of ½ lemon

Juice of ½ lime

3 tablespoons vinaigrette

Olive oil

Salt and freshly ground pepper

Preparation: 20 minutes

Open the oysters, remove them from their shells and place in a bowl with their juices. Reserve the shells. Clean the scallops, removing the beards, sand, and organs (or ask your fishmonger to prepare them). Rinse under cold water.

To prepare the tartare: Coarsely chop the salmon, the scallops and the oysters. Mix them all together in a bowl and refrigerate.

Mince the chives. Peel and chop the ginger.

Just before serving, add the lemon and lime juice, chives and ginger to the tartare. Season with salt, pepper and olive oil.

Divide the tartare among the oyster shells. Serve with a salad of the mesclun or other greens seasoned with the vinaigrette.

Note: The salmon can be replaced with sea bream or fresh red tuna. If desired, garnish the oysters with smoked herring eggs.