



Salmon Tartare

Pair with the Torii Mor 2014 Rosé

Serving: 4

Recipe by Daniel Mason

¼ LB fresh, high-quality salmon, diced
2 shallots, minced
1/3 cup white wine vinegar
Salt, to taste
2 tsp turbinado sugar
2 tbsp lemon thyme, chopped finely
Crackers of your choice

In a small pot bring 1 teaspoon of sugar and the vinegar to a boil. Remove from heat and add shallots, let rest. Once cool, strain off the liquid and keep pickled shallots.

In a mixing bowl add the salmon, pickled shallots, salt, remaining sugar, and lemon thyme. Scoop out with crackers and enjoy!

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