



Salmone tartare and marinated peels

Ingredients

1 tin Cirio Peeled Plum tomatoes 200g fresh salmon fillets 100g smoked salmon $\frac{1}{2}$ zucchini 1 basil tuft 1 tablespoon of soya sauce 1 dill tuft (or fennel) Virgin oil Salt and pepper

Preparation

1. Drain the peeled plum tomatoes and chop them in wedge. Remove any seeds and put them in a bowl.
2. Season with oil, salt, pepper and chopped dill.
3. Slice the fresh and smoked salmon with a knife and put in in a bowl.
4. Mix the grated zucchini, soya sauce, 2 tablespoon of oil, salt and pepper.
5. Mix well and make 4 heaps, garnish with marinated peeled plum tomatoes and enjoy them.
6. You can also add tuna sauce to taste.

