

Beet Tartare

Yield: 4 min

Total Time: 150 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-salmon-roe-recipe>

Ingredients:

- 2 tablespoons extra-virgin olive oil
- cracked black pepper
- kosher salt
- 1 1/2 tablespoons prepared horseradish
- 1 1/2 teaspoons fresh lemon juice
- 1 1/2 cups grapeseed oil
- kosher salt
- 1/2 cup cornstarch
- 1 1/2 teaspoons salt
- 1 1/2 cups ice cold club soda
- 2 Vidalia onions large
- all-purpose flour
- kosher salt
- chervil leaves fresh
- 2 ounces salmon roe
- 3 red beets medium
- 1 egg white
- 1 1/2 cups all-purpose flour plus extra for dredging
- canola oil for deep frying
- chopped fresh chives

Nutrition:

1. Calories: 1180 calories
2. Carbohydrate: 69 grams
3. Cholesterol: 85 milligrams
4. Fat: 97 grams
5. Fiber: 5 grams
6. Protein: 12 grams
7. SaturatedFat: 10 grams

8. Sodium: 1780 milligrams

9. Sugar: 7 grams

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