



Tipps

ZUTATEN FÜR 4 PORTION

120 g , frisch
Kapern, fein gehackt
Salz
Pfeffer
Olivenöl

400 g
Olivenöl
Salz
Pfeffer

250 g
25 g Olivenöl
5 g Salz
7 g Zucker
2 Thymianzweig(e)
1 Knoblauchzehe(n)
1 weisse Zwiebeln, klein

250 g
125 g Rapsöl
32.5 g

200 g
80 g Orangensaft, frisch
10 g Dijon Senf
4 g Honig
4 g Basilikum, fein geschnitten
2 g Orangenschale
10 g Zitronenöl
0.3 g Cayennepfeffer
1 g Salz

Pepe Valle Maggia
Kapern

ZUBEREITUNG

1. For the tartar: cut the fillet tips into fine cubes. Marinate with salt, pepper and olive oil and mix the finely chopped capers and herbs into the mixture as desired and season to taste.
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