



La Ferme de mon Père
RESTAURANT

AVOCADO AND PISTACHIO TARTAR

Recipe for 4 persons



INGREDIENTS

- 4 avocado
- 1 grapefruit
- 50g sweetened candied ginger
- 100g pistachio
- Pink berries
- Slivered almond
- Flat parsley
- 50g of grapefruit juice
- 100g of olive oil
- 10g of wasabi

PREPARATION

Avocado tartar

- Cut the 4 avocados into large pieces, remove the grapefruit segments, and cut them into 3.
- Cut the candied ginger into small pieces.
- Mix everything together and add the pink berries and pistachios.

Vinaigrette

- Mash the wasabi in a bowl, add salt, pepper, and grapefruit juice.
- Whisk together with olive oil like a vinaigrette.

DRESSING

- Add the dressing to your tartar.
- Arrange the seasoned avocado tartar in a soup plate and add a few pink berries, the slivered almonds, and the flat parsley on top.

Recipe proposed by Benjamin Vakanas, Executive Chef at La Ferme de Mon Père.

CONTACTS

*If you would like more information or any visuals,
please do not hesitate to contact us : communication@zannier.com / +32 472 05 57 19*