

Cured Salmon Gravlax

Preparation time: 10 minutes

Refrigeration time: 3-4 days

- 500g/1 pound centre fillet salmon with skin on*
- 3 tablespoons salt
- 2 tablespoons white sugar
- 1 tablespoon pepper
- 1 tablespoon smoked paprika (optional)
- 1/2 bunch of dill

***Buyer's tip: ask the fishmonger for fresh (not frozen) centre fillet salmon and ask for bones to be removed. You can also use a few smaller pieces if they don't have a large fillet.**

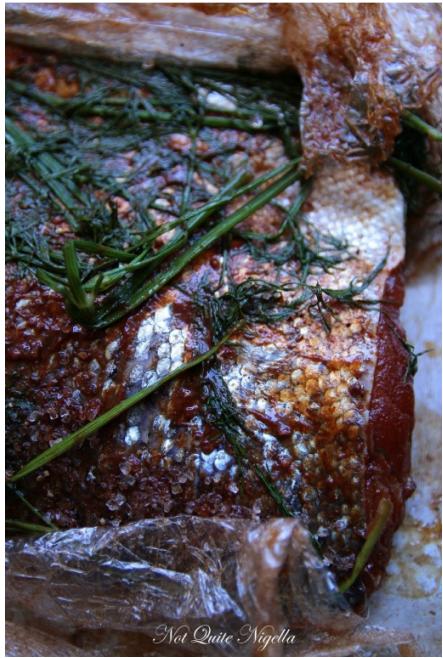
Step 1 – In a bowl, mix the salt, sugar, pepper and paprika if using. Lay out two large sheets of cling wrap on a tray. Check the salmon for tiny pin bones by running clean hands over the flesh side of the salmon and removing with tweezers.





Step 2 – Spread out half of the dill fronds onto the surface of the cling wrap and then lay out half of the salt and sugar mixture. Lay salmon fillet on it and then sprinkle with the remaining half of the salt and sugar mixture and then the rest of the dill. Wrap very well ensuring that there are no holes-use more cling wrap if needed.





Step 3 – Place on the tray in the fridge and weigh down with cans. Turn twice a day and do this for 3-4 days. When ready, unwrap and remove the dill and salt and wash gently under icy cold water to remove excess salt. Serve with sour cream, fresh dill and caviar (psst, don't use a metal spoon for the caviar, use a mother of pearl spoon).

Slice with the grain

