

Gravlax

Ingredients

1 kg fresh salmon fillet with skin on (cut into 2 equal sections)
¼ cup coarse sea salt
¼ cup sugar
1 tsp ground black pepper corn
1 bunch chopped dill

Instructions

Cut salmon into two equal pieces, then place one piece, skin side down on a sheet of plastic wrap. Combine dill, sea salt, sugar and peppercorns in a bowl. Press the dill mixture into the flesh of the salmon, then place the other piece of salmon, skin side up, on top. Wrap the salmon tightly in the plastic wrap, then place into a shallow glass or ceramic dish. Place a plate on top, weigh down with weights or cans of food, then refrigerate for 24 hours.

Remove the weights from the salmon, drain off the liquid, then rewrap the salmon in plastic wrap. Refrigerate for a further 2-3 days, turning every 12 hours.

Remove the salmon from the plastic wrap, scrape off curing mixture. Cut into extremely thin slices on an angle.

Serve on crusty bread or crackers, with cream cheese, caviar or capers.