

## Salmon Gravlax

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Salmon Gravlax is a national dish in Scandinavia and is extremely simple to prepare. Gravlax makes an expensive but impressive dish to serve to dinner guests and is a nice change from smoked salmon.

### Ingredients

1 side of salmon with its skin on, bones removed and excess fat trimmed

#### Marinade

Juice and zest of grape fruit

Juice and zest of 1 lime

Juice and zest of 1 lemon

½ cup tablespoon caster sugar

¼ cup rock salt

1 teaspoon whole peppercorns, crushed

1 teaspoon dried Juniper berries, crushed

4 tablespoon dill, roughly chopped

#### To Coat

2 tablespoons Dijon mustard

6 tablespoons dill, finely chopped

6 tablespoons mint leaves, finely chopped

#### To Serve

Lemon wedges

Slices of brown bread buttered

<b>Preparation Time</b>	30 min	<b>Difficulty</b>	Simple
<b>Portions</b>	10 servings	<b>Yield</b>	
<b>Country/Region</b>	Denmark		
<b>Vegetarian</b>	No		

### Preparation

**Marinade:** Mix all the marinade ingredients together until well combined. Place the salmon on a plate and coat the fish all around with the marinade. Cover the salmon in cling film and refrigerate it for 24 hours. Remove the salmon from the fridge and carefully wash off the marinade. Dry it lightly with kitchen paper.

**To Coat:** Place the salmon on a plate or wooden board, flesh side up and coat it lightly with the Dijon mustard with a brush. Cover the salmon well in the finely chopped dill and mint. Cover the salmon with cling film and place a weight on the salmon (Ex. tinned food). Place the salmon in the refrigerator for 24 hours.

**To Serve:** Slice the salmon very thinly with a long sharp knife. Arrange the slices on serving plates so that they overlap. Drizzle the dill sauce around the plate if you are using it. Serve the salmon Gravlax with lemon wedges and buttered brown bread.

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### Notes

No Description available