



Gravlax

While gravlax is normally prepared using a whole side of salmon, I have made it using just a small piece of salmon cut from the centre of the fillet; timing is the same, just reduce the curing mixture. The longer you leave the cure on the fish, the more moisture is extracted and the firmer it becomes. You can opt for a light cure of just 24 hours, then the result is more like seasoned sashimi; I like to cure it for 2–3 days.

Serves 12 as a starter



INGREDIENTS

- 1 x 1.2kg sashimi-grade salmon fillet, skin on, pin-boned (2lb 11oz)
- Dill sprigs, for garnishing
- Sweet Mustard & Dill Sauce, for serving
- Dark bread, for serving

Curing Mixture

- ¼ cup castor sugar (55g/2oz superfine)
- ¼ cup Celtic grey salt (40g/1½oz)
- ¼ cup finely chopped dill (about ⅓ bunch)
- 1 tablespoon white peppercorns, freshly ground
- 2 teaspoons Kampot black peppercorns, freshly ground (8g/¼oz)

METHOD

1. Make Curing Mixture: combine all ingredients well.
2. Check fish for any remaining pin bones and pat dry with paper towel.
3. Place a large piece of plastic wrap on a clean, dry work bench and place the fish in the centre of it skin side down.
4. Press the curing mixture onto the flesh of the fish then wrap tightly in the plastic wrap.
5. Place on a lipped tray, top with another tray, weigh it down with cans or a heavy pan and refrigerate for 48–72 hours, turning every 8–10 hours and draining off any liquid that seeps out.
6. Unwrap the fish and use a clean damp cloth to wipe off the curing mixture.
7. Slice fish thinly on an angle leaving the skin behind.
8. Arrange on a platter, garnish with dill and drizzle with a little Sweet Mustard & Dill Sauce if you like.
9. Serve with Sweet Mustard & Dill Sauce and bread on the side.