

Gravlax

Another dish which is great on a buffet table, as all the work is done beforehand.

Ingredients

Filletted, but not skinned, whole salmon

Per 800g salmon:

6 tbsp fresh dill

25g sea salt

25g caster sugar

1 tbsp black peppercorns, crushed

2 tbsp brandy

Method

Place one side of salmon skin side down in as close-fitting as possible glass or plastic container. Rub over with the salt, sprinkle on the sugar and crushed peppercorns. Roughly chop the dill and spread over the salmon, then pour over the brandy. Cover with the other side of salmon, skin side up.

Cover with foil or cling film, weigh the fish down cans of fruit, bricks, handy gold bars, whatever you have to hand!

Turn and baste the salmon morning and evening for 3-4 days, replacing the cover and the weights each time.

Slice thinly and serve with gravlax sauce.

Gravlax sauce

4 tbsp wholegrain mustard

1 tsp English mustard

25g caster sugar

2 tbsp white wine vinegar

120ml olive oil

3 tbsp chopped fresh dill

Blend all the ingredients together, except for the olive oil, then slowly whisk in the oil until a thick sauce is formed.