Snacks / Norway

Gravlaks

Salmon cured for two days under a weight with salt, sugar and dill. No heat and no smoke.

Time 20 min **Servings** 8

What you'll need.

- ☐ 1 kg Salmon fillet, skin on — the middle cut
- ☐ 90 g Sugar
- ☐ 1 tbsp White peppercorns — crushed
- ☐ 3 tbsp Mustard for the sauce
- ☐ 100 ml Oil for the sauce
- ☐ 100 g Coarse salt
- ☐ 100 g Dill
- ☐ 2 tbsp Aquavit or vodka — optional
- ☐ 1 tbsp Vinegar for the sauce

Let's make it.

01 Run your fingers over the fillet for pin bones and pull them with tweezers. Leave the skin on: it holds the shape while curing.

02 Mix the salt, sugar and crushed pepper. Sprinkle the fish with aquavit and rub the mixture into the flesh.

03 Lay half the dill in a dish, the fish on it skin down, and bury it under the rest of the dill.

04 Cover with film, set a board and a kilo weight on top and refrigerate for forty-eight hours.

05 Every twelve hours pour off the brine that has collected and turn the fish over.

06 Scrape off the cure, pat the fish dry and slice it thinly on the diagonal, stopping at the skin. Serve with a mustard sauce of mustard, sugar, vinegar and oil.

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