

LEO TEATERO

Gravlax salmon



Metric /Imperial

- 1 tsp. coriander seeds
- 1 tsp. green aniseed (or fennel seeds)
- 1 tsp. black pepper
- 50 g coarse salt
- 20 g brown sugar
- 2 sprigs of dill
- 3 tbsp of La Garrigue Gin
- 1 piece of salmon, 500 g, skinned and boneless

Roast the spices (coriander, aniseed, pepper) in a small pan over a fairly low heat for a few minutes, stirring constantly. take it out of the fire and let it cool down. Crush the roasted spices with a pestle in a mortar.

Mix them with coarse salt, brown sugar and finely chopped dill. Add the Gin, mix and set aside. Place the salmon fillet in a deep dish. cover it with the spice mixture, cover with cling film and put in the fridge. Leave to marinate for 10 hours. At the end of the marinating time, rinse the salmon under a trickle of cold water and then gently pat it dry with a clean cloth. Set aside in the cooler.

Cut the salmon into 0.5 cm thick slices. Place the slices of salmon on bread or plates and finish with the chopped dill and/or salmon roe.