

Cured Salmon

Ingredients

1Kg 250g Salmon

170g Coarse Salt

85g Brown sugar

1 Tablespoon white pepper grains

1 Tablespoon coriander seeds

1 Tablespoon caraway seeds

1 Tablespoon juniper berries

Fresh dill

50g Vodka

Method

1. Grind the pepper, coriander, caraway and juniper berries.
2. Mix the salt and sugar together then mix the spice mix with the sugar mix.
3. Place the salmon on paper, then rub the salt mixture on the salmon and mist with vodka, turn over and repeat.
4. Place dill underneath.
5. Wrap well in plastic and place in fridge for 24-48 hours, turn the salmon after 12-15 hours and pour of liquid re-wrap and leave for another 12+ hours. (the salmon should be firm to touch)
6. Unwrap and wipe all the salt mixture off.
7. Slice thin to serve.