

Gravlax (1 side)

1 side of salmon (2 kg)

250g sugar

500g salt

2 teaspoons Cognac

1 teaspoon mustard seeds

1 bunch dill

1. Place plastic wrap on a large baking sheet.
2. Place the salmon skin side down on the sheet.
3. Combine sugar, salt in a bowl and place onto the salmon.
4. Lightly sprinkle the cognac and mustard seeds over the salt/sugar mixture.
5. Break the dill up and place over the salmon.
6. Cover the salmon with plastic wrap so that it is completely sealed.
7. Place another baking sheet on top of the salmon and put some eight on top.
8. Refrigerate for 24-48 hours.
9. Remove the weight, baking sheet and plastic wrap.
10. Remove the fillet from the pan and rinse under cool running water to remove the salt and herb.
11. Pat dry with a paper towel.
12. Store under vacuum.
13. Use a sharp knife parallel from the chopping board to cut to cut razor thin slices.