

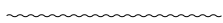
R e c i p e

HORSERADISH SALMON GRAVLAX





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Recipe: **MATKONATION**

INGREDIENTS

- 500 g fresh salmon, skin removed
- 200 g kosher salt
- 100 g sugar
- ½ tsp freshly ground black pepper
- 10 g chopped dill
- 2 tbsp beet horseradish



SERVING
6-8 servings



CATEGORY
Tapas



ISSUE
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- STEP 1** Combine salt, sugar, black pepper, dill and horseradish in a bowl.
- STEP 2** Cover a small baking pan with plastic wrap and place ⅓ of the mixture on the bottom.
- STEP 3** Put the salmon on the salt mixture and cover with the rest of the salt mixture.
- STEP 4** Wrap the salmon with plastic wrap, place a heavy weight on the salmon and keep refrigerated for 12-24 hours.
- STEP 5** When ready to serve, wash the salmon from the salt mixture under running water and dry completely.
- STEP 6** Serve thinly sliced with dill, sour cream and horseradish.