



## Homemade Gravlax with Horseradish Sour Cream

Serves: 6-8

### TASTE OF CATER CARE FACT

Gravlax means buried salmon and is a Nordic dish widely eaten in Europe. It was traditionally made by fishermen who salted raw salmon and lightly fermented it by burying it in the sand above the high tide line to preserve it. Today, fermentation is no longer used and sides of raw salmon are covered (buried) under a dry marinade of salt, sugar, and the herb dill. It is then refrigerated and cured, through the action of osmosis. This recipe is very satisfying to make at home and a delicious sharing dish for the festive season

### INGREDIENTS

- 1/3 cup Caster Sugar
- 1/2 cup Sea Salt
- 1 tsp Ground White Pepper
- 1 bunch Dill - pick leaves, rinse, drain and finely chop.
- As required - Cling Wrap
- 1 small side Atlantic Salmon (approximately 800gm) - skin on, pin-bone and trim of any excess fat.
- 300gm Sour Cream
- 3 tsp Horseradish Cream

### METHOD

1. In a mixing bowl, add the sugar, salt, pepper, and dill, then mix to combine.
2. Line a flat baking tray, large enough to lie the salmon on, with cling wrap.
3. Place the salmon, skin side down onto the cling wrapped tray.
4. Evenly sprinkle the salmon with the marinade mixture, ensuring it is completely covered, then press the mixture firmly down and into the side of the salmon.
5. Wrap the tray and salmon tightly with cling wrap. Place another flat baking tray on top of the salmon and weigh it down with 4 side plates, then place it into a refrigerator to cure for 48 hours.
6. Remove the salmon from the refrigerator, remove the cling wrap and carefully remove and discard all of the marinade mixture from the salmon. Set the salmon to one side for 30 minutes to allow it to warm up to room temperature (it will taste better!).
7. In a mixing bowl, add the sour cream and horseradish cream. Mix to combine, then place into a serving bowl with a spoon.

### TO SERVE

Place the salmon skin-side down on a chopping board. Using a sharp knife, finely slice the gravlax at an angle, ensuring not to cut through the skin. Fold the slices of gravlax onto a serving board or platter and serve with the horseradish cream, small slices of toasted artisan bread, lemon wedges and baby capers.