



BEETROOT CURED SALMON WITH HORSERADISH CREAM

SERVES 4 - 6

DIFFICULTY: EASY

PREP TIME: 48 HOURS (CURING TIME)

BEETROOT CURED SALMON

2.2 lbs salmon fillet with skin on, rinsed and patted dry

3 medium beetroots, finely grated

8.5 oz course salt

3.88 oz light brown sugar

½ Tbsp freshly ground fennel seeds

½ Tbsp freshly ground whole black peppercorns

zest of 1 lemon and 1 orange

0.35 oz fresh dill, coarsely chopped

RADISH AND RED ONION PICKLE

8 radishes, thinly sliced

1 red onion, thinly sliced

½ Cup white vinegar

2 Cup water

1 Tbsp salt

¼ tsp pepper

1.95 oz baking sugar

BEETROOT AND HORSERADISH CREAM

½ beetroot, peeled and finely grated

¼ Cup horseradish sauce (store-bought)

Beetroot Cured Salmon

Start with the salmon two days prior to serving. Place the salmon skin side up and lightly score the skin evenly to reveal the flesh below.

Turn the fish over onto a plastic wrap-lined baking sheet large enough to lay the salmon skin side down.

In a medium-sized mixing bowl, combine the grated beetroot, salt, brown sugar, spices, citrus zest, and dill.

Spread the mixture over the salmon and firmly pack it onto the fish. Wrap the entire baking sheet in plastic wrap ensuring that the fillet is covered tightly.

Place another baking tray on top of the salmon and weight the tray down evenly with a few tin cans.

Leave to cure in the fridge for 48 hours. Once cured, unwrap the fish and gently scrape off the beet mixture. Rinse the salmon under cold water and pat dry.

Radish and Red Onion Pickle

Thinly slice the radishes and onion using a mandolin or a sharp knife. In a jar, combine the rest of the ingredients for the brine and shake to mix.

Add the radishes and onion and shake to coat and submerge everything evenly.

Place the jar in the refrigerator for at least 4 hours before serving.

Beetroot and Horseradish Cream

Add the finely grated beetroot to the horseradish sauce and mix well to combine.

To Serve

Serve the cured salmon with the pickle and beetroot and horseradish cream, fresh radishes, thinly sliced fresh beetroot and spring onions.

RECIPE FROM CRUSHMAG-ONLINE.COM