

# Salmon Gravad Lax



## Ingredients

Serves: 12 or more

- 1 (approx 700g) side of salmon, skin on, pinboned
- 160g rock salt
- 50g demerara sugar
- 40g fresh horseradish, peeled and finely grated (or jarred grated horseradish)
- 50ml plain vodka
- A large bunch of fresh dill, finely chopped
- 1 lemon

## Preparation

1. Place the salmon on a large tray, skin-side down, and spoon the rock salt evenly all over. Scatter over the sugar, grated horseradish, vodka and chopped dill so that the fish is completely covered. Gently press all seasoning down with your hands.
2. Finely grate lemon zest over the salmon, then cover the tray tightly with cling film. Pop a weight on top to help pack everything down (another tray and a few tin cans usually do the trick), then let rest in the fridge for 48 hours.
3. After two days, unwrap the fish and hold the fillet down and pour away the juices from the tray. Wipe all seasonings off, then pat the fillet dry with kitchen paper.
4. Skin-side down, starting at the tail end, carefully cut under the fillet with a long sharp knife, separating the skin from the fillet. With long rocking motions, angle the knife down slightly towards the skin and carve along the length of the fillet to remove the skin.
5. Cut into strips as thin as possible and arrange on a board or plate for serving. Serve with bread and lemon wedges.



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