

BEET-CURED GRAVLAX



This recipe is ideal for the holidays. Have it as hors d'oeuvres or as part of your dinner.

SERVES

6 people as an appetizer or 12 to 15 people as hors d'oeuvres

PREPARATION TIME

20 minutes over 2 days

MATERIALS NEEDED

- 1 fillet knife
- 1 cheese grater
- 1 zester or microplane
- 1 pestle

INGREDIENTS

- 500g salmon with the skin
- 150g grated beets (around 2 beets)
- Zest of 1 lime
- 5 dill stems
- 100g salt
- 50g sugar
- 5g pink peppercorn
- 5ml Quebec vodka (or gin)

PREPARATION

1. Cut the belly from the back of the salmon fillet in order to get a good, uniform piece that is fairly thick. Keep the skin on and make sure that the bones have been removed. Place the salmon on a plate or a wide dish, and put it in the fridge.
2. In a bowl, grind the pink peppercorns using the pestle, then add the salt, sugar, lime zest, and chopped dill.
3. Peel and grate the beets, then add them to the spice mix. Add the vodka and mix everything together.
4. Cover the salmon with the marinade and gently rub it into the salmon so that the marinade gets absorbed. Cover it in plastic wrap and place it in the fridge for 36 hours.
5. Give the salmon a quick rinse under cold water to remove the marinade, then let it dry.
6. Cut thin slices of the salmon and enjoy it on toasted brioche, bagels or crackers along with some cream cheese.

Enjoy !