

Salmon gravlax with beetroot, sour cream, granny-smith, green onions

Recipe for 2



Description

A gravlax recipe that is as good as it is visually beautiful thanks to the color that the beets bring. Eat without moderation.

Note

The salmon gravlax can be frozen once done, ideally in a sous-vide bag.

The technique for making a gravlax will remain the same if you do not want to use the beet juice. It can be made without or even replaced with carrot juice or another liquid of your choosing.

Ingredients

Salmon Gravlax

- 150 Gr Salmon filet
- 75 Gr Sugar
- 75 Gr Icing sugar
- 150 Gr Salt
- 1 Sprig(s) Dill
- 1 Oz Grappa alcohol (optional)
- Salt and pepper

Sour cream

- 2 Tbsp Sour cream
- 0.50 Unit(s) Lemon
- 2 Tsp Beetroot juice
- Salt and pepper

Garnishes

- 1 Unit(s) Green onion
- 1 Unit(s) Granny smith apple
- 1 Unit(s) Lime
- Salt and pepper

Preparation

- Preparation time **30 mins**

Preparation

Roast the spices in the oven for 5 minutes and then grind them or use a mortar and pestle to obtain a fine powder.

Zest the lemons and limes and then juice them.

Salmon Gravlax

In a mixing bowl, combine the salt, sugar, spices and beet juice. Place the salmon in a sufficiently large tray with high sides. Cover entirely with the beet juice mixture. Cover with plastic wrap and let rest in the fridge for 24 hours. Rinse the salmon, making sure to keep the beet juice and place it on a resting grill or tray with holes.

Place, uncovered in the fridge for 36-72 hours and make sure to brush with the beet juice a few times a day.

Sour cream

In the bowl of a stand mixer, mix the whipping cream with salt, the zests, maple syrup and the mild paprika. Once you form soft peaks, season accordingly with salt, pepper and the citrus juice.

Plating

At the last minute, make nice matchsticks with the granny smith apple.

In the serving dish of your choice, place a few nice slices of the salmon gravlax. Garnish with points of the citrus whipped cream and apple matchsticks. Finalize the plate by placing the squid ink tiles as well as young sprouts of your choice. A crack of pepper for those who wish can be nice as well.

Bon appétit!