
Cured Salmon

INGREDIENTS

400gm fresh salmon
1 cup sugar
½ cup salt
15ml vodka
dill or fennel tops

MEAL IDEAS:

Cured salmon, poached eggs, asparagus & toast
Cured salmon baos & chilli sauce
Cured salmon, asparagus, green tomato &
wasabi relish
Cured salmon, pumpernickel &
dill mustard mayo
Cured salmon, pickled beetroot & horseradish

METHOD

- Combine the salt and the sugar, mix well.
- Cover the bottom of the tray with the salt & sugar mixture.
- Place the salmon on top and cover the top with the sugar & salt mixture.
- Splash the salmon with 15ml of vodka.
- Place the fennel tops on top of the salmon.
- Cover with cling film and place in the fridge. Turn every 12hrs.

NOTE

For soft-textured salmon: cure for 24hrs

For a harder texture: continue to cure for 48hrs.