

Beetroot-cured salmon with dill sauce



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Preparation 30 mins plus refrigeration time | Serves 10 as a starter

1.2 kg piece fresh Atlantic salmon, skin off and pin-boned.
Thinly sliced toasted sourdough bread and mashed avocado, to serve.

Beetroot Cure:

2 medium beetroot, coarsely grated
150g coarse sea salt
150g white sugar
1 tbs white peppercorns, lightly ground
1 tbs coriander seeds, lightly ground
Finely grated rind of 1 lemon
 $\frac{1}{3}$ cup chopped dill

Dill sauce (makes $\frac{3}{4}$ cup):

$\frac{1}{4}$ cup lemon juice
 $\frac{1}{3}$ cup extra virgin olive oil
2 eschalots, finely chopped
 $\frac{1}{3}$ cup finely chopped dill
1 tbs honey
2 tsp hot English mustard

STEP 1 Line a glass or ceramic dish (large enough for the salmon to lay flat) with plastic wrap, leaving enough overlapping to wrap the salmon.

STEP 2 For the beetroot cure, place all the ingredients into a medium bowl and mix until well combined. Spoon half the cure into the dish and spread to cover the base. Place salmon into the dish. Pour over the remaining cure and ensure salmon is evenly covered. Cover with the plastic wrap. Rest a smaller tray or chopping board on top of the salmon and weigh down with a few cans. Refrigerate for 2 days, turning salmon 2 or 3 times during this time.

STEP 3 To make the dill sauce, place all ingredients into a screw-top jar. Shake until well combined. Store in the fridge until ready to serve.

STEP 4 To serve, remove salmon from the dish and wipe off the cure then rinse in cold water to remove the salt. Pat dry salmon with paper towel. Thinly slice the salmon. Serve with toasted sourdough bread, dill sauce and mashed avocado. Sprinkle with extra chopped dill to serve if liked.

Note, the salmon will keep in the fridge in an airtight container for up to 5 days.