

INGREDIENTS:

1 piece of salmon fillet
weighing 300g
125g sugar
150g coarse sea salt
1 tablespoon gin
1 tablespoon chopped dill

For the sauce

100g double cream
2 teaspoons each chopped
dill, gin and Dijon mustard
1 teaspoon runny honey
Few grindings black pepper

TIME: 15 mins + 2 days marination

SERVING: 4 people



Wash and dry the salmon, Mix together the sugar, salt, gin and half the dill and place half in a shallow dish Add the salmon and cover with the remaining mix. Cover with film and refrigerate for 48 hours, draining off any liquid regularly. Rinse under cold water, dry, cut into strips and place on a serving dish. Top with the rest of the dill. Whisk together the sauce ingredients and serve.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: