



GRAVLAX WITH ASPARAGUS AND CAPER BERRIES

Gravlax

Place salmon fillet in a large tray, skin side down. Mix the rest of the ingredients together, rub it over the salmon and cover with cling wrap. Place another tray on top and use something heavy to weigh the tray down so the fish remains submerged in the cure. Refrigerate for 24 hours or more before serving.

1 side (1 kg - 1,3 kg) Norwegian or Scottish salmon, trimmed and pin-boned
zest and juice of 2 large lemons
zest and juice of 2 oranges
200 g white sugar
540 g coarse salt
30 ml black pepper, coarsely ground
2 bunches dill or fennel, finely chopped

To serve

Remove the fish from the cure and drain any excess liquid. You can cut the fish into portions to serve, but thinly sliced is best.

Drizzle asparagus with olive oil and grill in a hot grill pan. You want to get the charred colour but not overcook the asparagus. Sprinkle with salt and pepper.

Serve gravlax with asparagus and garnish with capers, fennel slices, zest, and horseradish cream or mustard on the side.

1-2 bunches asparagus, trimmed
30 ml olive oil
salt and pepper to taste
50-100 g caper berries or capers, drained
fennel bulb, thinly sliced (optional)
orange and/or lemon zest
horseradish cream or mustard

Serves 8-12