



Recipe  
suggestions

## Beetroot & vodka cured salmon (serves 6)

### Ingredients

- > salmon fillet, 700g, skin-on
- > 2 x beetroot, peeled and grated
- > coarse sea salt, 75g
- > golden caster sugar, 100g
- > coriander seeds, ½ tbs, crushed
- > dill, ½ bunch, chopped
- > vodka, 1tbsp
- > watercress

### *Caper & dill cream*

- > soured cream, 150g
- > Dijon mustard, 1tsp
- > baby capers, 1 tbsp
- > dill, ½ small bunch

### Method

- > Cover a small shallow baking tray with clingfilm and place the salmon fillet, skin-side down.
- > Mix the beetroot, salt, sugar, coriander and dill and spread over the top of the salmon fillet. Spoon over the vodka, then wrap the baking tray in clingfilm, weighing the clingfilm down with tins or something heavy. Chill for 24 hours.
- > To serve, unwrap the salmon and drain off the liquid in the tin. Brush away all the marinade and put the salmon on a board. Slice the salmon as thinly as possible, leaving behind the skin.
- > Mix the caper cream ingredients together and season. Arrange the salmon on plates with watercress and serve with the cream.

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