



Ingredients:

For the cured salmon:

- + 1kg salmon fillet C-Trim fillet - no bones, skin on
- 4 Tbsp. juniper berries
- 2 tsp black pepper
- 3 Tbsp. salt and 3 Tbsp. brown sugar - mix
- 4 medium sized raw beetroot, peeled and grated (use rubber food gloves, to avoid staining your hands)
- 4 heaped Tbsp. ginger peeled and grated
- 150ml Gin
- Lemon zest of 2 small lemons or 1 big lemon
- 40g Fresh Dill, chopped

Method:

Line a flat dish or baking tray with cling wrap, place the salmon skin side down on it.

Crush the juniper berries and peppercorns in a pestle and mortar. Mix them with the remaining ingredients.

Spread the mixture over the salmon and press down. Wrap cling wrap around the tray and repeat. Place a tray on top and anything to weigh it down with. Leave in the fridge for 3 days.

After 3 days, scrape of the mixture and cut it in thin slices.

Serve with fresh bread and rocket, cucumber, avocado and onion salad with a lemon-olive oil dressing.

[40g rocket, ½ cucumber diced, 1 avocado chopped, ½ onion chopped]

Lemon-olive oil dressing:

- ½ tsp. lemon zest and 2 Tbsp. fresh lemon juice
- 2 Tbsp. red wine vinegar
- 1 ½ tsp. sugar
- 1 Tbsp. Dijon mustard
- 90ml olive oil
- Salt and pepper to taste

three streams

Mix all the ingredients except the olive oil, whisk until the sugar is dissolved

Add in olive oil slowly while whisking and until well blended.