



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.