



# Cured Salmon Gravlax

Yields 1 salmon fillet

## INGREDIENTS:

- 1 fillet Salmon, skin on, bones removed, cut in half lengthwise
- 120 ml Rye whiskey
- 60 ml Maple syrup
- 360 ml Coarse sea salt
- 360 ml Light brown sugar
- 120 ml Fennel fronds, finely chopped
- 1 small Fennel bulb, thinly sliced
- 120 ml Fennel seeds, lightly toasted
- 2 lemons Lemon zest
- 20 ml Ground black pepper

## DIRECTIONS:

Baste the fish with the whiskey and maple syrup and store in the refrigerator for an hour. Mix the salt, sugar, fennel fronds and lemon zest in a bowl. Place a piece of plastic wrap that is three times the width of the salmon fillet on your work surface. Spread half the cure across the plastic evenly. Place the salmon, skin side down on the cure. Cover the exposed flesh with the rest of the cure, pressing down firmly. Toss the fennel slices, fennel seeds and pepper in a bowl. Sprinkle evenly across the top of the fish. Wrap the fish tightly in plastic wrap and refrigerate for two days. When it's ready, rinse the fish with cold water to remove excess salt. Pat salmon dry, de-skin and slice each side into ¼ inch slices.

Recipe and photo provided by  
Hilton Toronto



Tundra Restaurant and Bar  
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