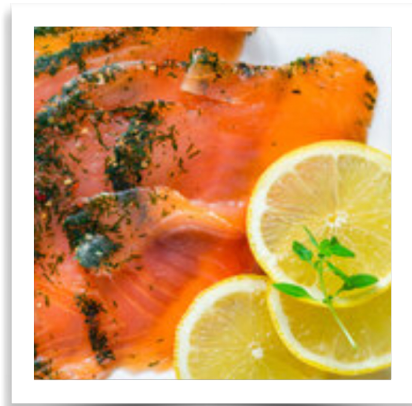


# Homemade Gravavlax not just for Christmas



Always a firm favourite and so simple to make.  
All your favourite herbs mixed and ready to go!

## Ingredients

2 x 500g organic salmon fillet (pin boned)  
1 x 100g Jar or Pouch of [Dill & Lemon Fresh Herb Salt](#)  
75g golden caster sugar  
1 tsp crushed black pepper  
8 crushed juniper berries  
2 tbsp gin (optional)  
Dill and Mustard Sauce to serve

## Method

Pat salmon dry making sure there are no bones left in by running your hands over the surface.

Put all the above ingredients except the salmon and the sauce, into a food processor and blitz until you have a bright green wet salt mixture or “cure”.

Lay one side of the salmon fillet, skin side down and spread the green mixture thickly over the salmon. Put second side of salmon, flesh side down on top and sandwich down. Roll the sandwiched fillets. tightly in cling film to make a tight package.

Put the fish package in a shallow dish and lay a plate onto of it, weighed down with a couple of tins for weights.

Place it in the fridge for 3-4 days to cure, turning the fish over every 12 hours.

## To serve

Unwrap the fish and brush off the marinade. Rinse if you would like. Slice fish classically into long thin slices. Serve with brown bread and butter and a dill and mustard sauce.