

Xoriguer Gin Cured Salmon



PREP TIME
10 MINS



COOK TIME
24 HOURS



TOTAL TIME
24HRS 10 MINS



SERVES 8 PEOPLE



EASY



Ingredients

750g Scottish salmon fillet, skin on, trimmed and pin-boned
300g rock salt
100g white granulated sugar
1 bunch of dill plus extra for sprinkling, finely chopped
Zest of 1 lemon
1 tbsp juniper berries, roughly chopped
1 tbsp fennel seeds, slightly crushed
1 tbsp coriander seeds, slightly crushed
1 tbsp of pink peppercorns, slightly crushed
100ml Xoriguer gin

Method

In a large bowl, combine the salt, sugar, dill, lemon zest, juniper berries, fennel seeds, coriander seeds, pink peppercorns and gin. Mix until you have a wet sand consistency.

Lay two layers of cling film out on your bench which are long enough to wrap the salmon round. You will need to slightly overlap these. Spread half of the salt mixture out and place the salmon fillet, bottom side down on top. Cover the salmon with remaining salt mixture. You want your salmon to be completely covered with the salt mixture, just like a salt crust. Wrap your salmon tightly up in the cling film and then place in a deep-sided tray. Place a small flat tray on top and put some food cans on to provide some weight and press the salmon down. The salmon will leak out some moisture, so keep this in mind. Refrigerate for 24 hours.

To serve, unwrap your gin cured salmon and wipe all the salt mixture off. Pat dry with a kitchen towel and sprinkle with some finely chopped dill. Thinly slice your salmon and serve with pickled onions, sour cream, lemon wedges and toasted sourdough bread.