

Salmon gravlax with beetroot, sour cream, granny-smith, green onions |

Recipe for 12 tapas



Description

A gravlax recipe that is as good as it is visually beautiful thanks to the color that the beets bring. Eat without moderation.

Note

The salmon gravlax can be frozen once done, ideally in a sous-vide bag.

The technique for making a gravlax will remain the same if you do not want to use the beet juice. It can be made without or even replaced with carrot juice or another liquid of your choosing.

Ingredients

Salmon Gravlax

- 500 Gr Salmon filet
- 200 Gr Sugar
- 25 Gr Icing sugar
- 200 Gr Salt
- 3 Sprig(s) Dill
- 1 Oz Grappa alcohol (optional)
- Salt and pepper

Sour cream

- 2 Tbsp Sour cream
- 0.50 Unit(s) Lemon
- 2 Tsp Beetroot juice
- Salt and pepper

Garnishes

- 1 Unit(s) Green onion
- 1 Unit(s) Granny smith apple
- 1 Unit(s) Lime
- Salt and pepper

Tile

- 20 Gr Flour
- 4 Gr Squid ink
- 80 Ml Olive oil
- 100 Ml Water

- Salt and pepper

Preparation

- Preparation time **30 mins**

Preparation

Roast the spices in the oven for 5 minutes and then grind them or use a mortar and pestle to obtain a fine powder.

Zest the lemons and limes and then juice them.

Salmon Gravlax

In a mixing bowl, combine the salt, sugar, spices and beet juice. Place the salmon in a sufficiently large tray with high sides. Cover entirely with the beet juice mixture. Cover with plastic wrap and let rest in the fridge for 24 hours. Rinse the salmon, making sure to keep the beet juice and place it on a resting grill or tray with holes.

Place, uncovered in the fridge for 36-72 hours and make sure to brush with the beet juice a few times a day.

Sour cream

In the bowl of a stand mixer, mix the whipping cream with salt, the zests, maple syrup and the mild paprika. Once you form soft peaks, season accordingly with salt, pepper and the citrus juice.

Squid ink tile

Pass the flour through a tamis and then combine all of the ingredients in a mixing bowl making sure to stir until there are no longer any clumps.

In a hot non-stick pan with a little bit of butter, pour enough of the squid ink mixture to coat the bottom of the skillet. Cook on medium heat until all of the moisture has evaporated. Once cooked and crispy, remove from the pan gently and transfer to a baking sheet lined with paper towel. Continue this process until you have enough tiles.

Be careful when manipulating the tiles as they are quite fragile.

Plating

At the last minute, make nice matchsticks with the granny smith apple.

In the serving dish of your choice, place a few nice slices of the salmon gravlax. Garnish with points of the citrus whipped cream and apple matchsticks. Finalize the plate by placing the squid ink tiles as well as young sprouts of your choice. A crack of pepper for those who wish can be nice as well.

Bon appétit!