

GRAVAD LAX CURED SALMON

Take a good piece of salmon, remove any bones and freeze.

- 1kg of defrosted salmon
- 1 dl of salt
- 1 dl of sugar
- 2 tbsp white pepper (crushed in a mortar)
- Dill (plenty)
- Lemon zest

2-3 days before you wish to eat the gravad lax, take it out of the freezer and defrost. Mix together the salt, sugar and crushed pepper. Cover the fish with the mixture and lots of dill and lemon - place it in a plastic bag. Put the plastic bag in a dish and refrigerate, weight it down. Leave it to cure for 48hrs, turning it around occasionally.

When ready - clean it off with kitchen paper and slice it up in thin pieces – preferably with a salmon knife. Serve with Gravlax sauce, boiled potatoes, dill and lemon.

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