

Hisense

Starter

Gin Cured Salmon – with rhubarb, pickled ginger and sour cream

Prep: 20 mins

Serves 2

Curing time: 8 hours

643kcal



Ingredients

For the cured salmon:

- 500g skinless salmon fillet
- 100g rock salt
- 100g sugar
- 1 lemon
- 1 lime
- 1 orange
- 75ml gin
- 1tsp juniper berries

For the pickle:

- 300ml water
- 200ml white wine vinegar
- 100g sugar
- 5g salt

Garnish ingredients:

- 100g rhubarb
- 1 medium cucumber
- 50g shop bought Sushi ginger
- 200ml sour cream (hung overnight)
- 1 x small bunch of chives
- 1 x small bunch of dill
- 1 x small bunch of flat leaf parsley
- 25ml vegetable oil

Hisense

Method

For the salmon:

- Combine the sugar and salt together in a mixing bowl
- To the bowl, add the zest and juice of 1 orange, 1 lemon and 1 lime
- Crush the juniper berries in a pestle and mortar to release their essential oils
- Add the gin and juniper berries and mix to create the gin cure
- To a shallow tray add half of the cure and place the salmon on top, then add the remaining cure
- Cling film the tray ensuring all the cling film is tight to the salmon
- Place in the fridge and leave for 8 hours
- After 8 hours – remove the salmon from the cure and lightly wash off any excess cure
- Place in the fridge until you are ready to serve

For the pickles:

- Combine the water, vinegar, sugar and salt and bring to boil
- Once boiled, remove from the heat and leave at room temperature
- Ribbon the cucumber using a vegetable peeler and add to half of the pickle
- Finely slice the rhubarb and add to the remaining pickle
- Once the rhubarb and cucumber are in the pickle they can be refrigerated until ready to be used

For the herb crisps:

- Remove the stalks from the parsley ensuring you are just left with the leaves
- Take a microwaveable plate and cling film tightly
- Lightly brush the cling filmed plate with vegetable oil
- Place the herbs on the oiled, cling filmed plate, ensuring that they are well spaced out
- Brush the herbs lightly with oil and cover with cling film tightly
- Microwave for 2 minutes (depending on your microwave)
- Remove the top layer of cling film and leave to cool

To serve:

- Finely slice your salmon and place it in the centre of your plate
- Arrange around the salmon; the cucumber ribbons, rhubarb and sushi ginger
- Pipe the sour cream into small domes around the salmon
- Garnish with the herb crisps and season the salmon with sea salt

TOP TIPS

- You could replace the Gin cured salmon with shop bought smoked salmon and lightly dress it with gin before serving
- If you cannot source rhubarb, orange segments would complement the dish
- Replace the homemade pickles with shop bought pickles – sweet pickled baby onions, baby pickled beetroots, cornichons all would accompany the salmon and present it the same way