



# Salmon Gravlax with Pickled Veg and Pomegranate Dressing

## INGREDIENTS (SERVES 4)

- 1 fresh salmon fillet
- dill
- lemon (for zest)
- 1 pomegranate
- red onion
- spring onions
- olive oil
- rice vinegar
- button mushrooms
- bullet chilies
- golden shallot
- fennel
- carrots
- clove of garlic
- bay leaves
- star anise
- cloves
- junipers
- cardamom (cracked)
- lemongrass
- coriander seeds
- fennel seed
- caster sugar
- white wine vinegar
- thyme
- salt and pepper

## TIP FROM THE CHEF

When zesting a lemon, just remove the thin layer of yellow rind. Avoid grating too deep and getting the white pith and bitter flavour.



To view the video for this recipe head to: [youtu.be/IANJFhtW2oc](https://youtu.be/IANJFhtW2oc) or search for *Backyard and Beyond*

## PREPARATION (CURED SALMON)

- 1 Roughly chop the dill and sprinkle onto a plate, add some sugar, salt and the zest of a lemon
- 2 Place the salmon fillet on the cure and sprinkle with salt, flip and cover well with dill mix
- 3 Set aside for around 2 hours to cure.

## PREPARATION (POMEGRANATE DRESSING)

- 1 Chop up the red onion and spring onions
- 2 Slice the pomegranate in half and squeeze the seeds and juice into a bowl, flick some of the remaining seeds out, avoiding the husk
- 3 Combine the pomegranate with some of the onion and spring onions and add some olive oil, rice vinegar, salt and sugar and a bit of dill. Set aside to macerate

## PREPARATION (PICKLED VEGETABLES)

- 1 Combine the aromatics (bay leaves, star anise, cloves, junipers, cardamom pods, lemongrass, coriander seeds and fennel seeds) with some salt, sugar, white wine vinegar, clove of garlic, lemon zest and thyme in a pot of water
- 2 Bring to the boil, then turn off to allow the flavours to combine
- 3 Slice the mushrooms, chilies, golden shallot, fennel and carrots and place in a bowl
- 4 Pour the pickling solution over the vegetables and leave to pickle (about 2 hours)

## PLATE UP

- 1 Very thinly slice the cured salmon using a drawing motion and lay on a serving plate
- 2 Strain your pickled vegetables and build up over the salmon
- 3 Drizzle with some of the pomegranate dressing
- 4 (Optional) Garnish with some chervil, baby watercress and dill

