
“Salmone Fresco Marinato”

2	1lb	Salmon filets, fresh,* skin on	1 kg
2	Tbsp	course salt	30 mL
1	Tbsp	white peppercorns, crushed	15 mL
2	Tbsp	sugar	30 mL
1	Tbsp	gin	15 mL
2	Tbsp	olive oil	30 mL
1	bunch	fresh dill	1 bunch
		garnish: lemon wedges and dill sprigs	

*This dish is cured rather than cooked so use top-quality ingredients. In any cured or raw salmon dish, fresh wild salmon should first be frozen for 48 hours then thawed; alternatively purchase previously frozen wild salmon.

1. Rinse salmon fillets with cold water and pat dry with paper towel.
2. Mix the salt, peppercorns and sugar in a bowl. Rub this mixture into the salmon. Then rub the salmon filets with the gin and olive oil.
3. Line a cookie sheet with a large piece of tin foil. Place one filet skin side down on foil and cover with fresh dill. Place the other filet on top of the first, flesh side down. Top with another sheet of foil. Fold up foil to enclose salmon tightly. Place another cookie sheet on top of the salmon and weight it down with several large cans of tomatoes or other weight (10lbs). Refrigerate for 48 hours, turning foil package every 8 – 12 hours.
4. Remove from refrigerator, remove weights, and place filet skin side down on cutting board and slice very thinly on the bias. Garnish with lemon and dill. Leftover salmon may be kept refrigerated for up to 5 days.

Preparation time: 20 minutes plus turning time

Marinating time: 2 days

Serves: 8 – 10