



FIRST COURSE – SALMON GRAVLAX

INGREDIENTS

- Salmon fillet
- 2 oranges
- 2 lemons
- 2 limes
- 2 kilos of coarse salt
- 700g of sugar

Optional : a dash of vodka
Blinis

DIRECTIONS

Cut into slices oranges, lemons, and limes.
In a bowl, mix the lemons and limes with 2kg of coarse salt and 700g of sugar (you can add a dash of vodka if you want)
Place the salmon in a dish.
Put the marinade over it and leave it in the fridge for 24 hours.
Cut the salmon into thin slices and serve with blinis.

Chef's tip: when serving, add a little dill cream sauce or a lemon zest



WINE PAIRING SUGGESTION :

Château Belluguet, AOP Languedoc