

VODKA-CURED SALMON

by Mandy Biffon of Sorceror

2014 Winner : Entrée Course

Ingredients (serves 6)

¼ cup sea salt flakes

¼ cup caster sugar

½ teaspoon black peppercorns

1 teaspoon pink peppercorns

1 teaspoon coriander seeds

1 teaspoon cumin seeds

1 teaspoon juniper berries

zest from 1 lime

¼ cup vodka

400g salmon fillet, pin-boned
(ask your fishmonger to do this
for you)



Method

Place salt, sugar, peppercorns, coriander, cumin and juniper berries into a food processor and pulse until lightly crushed or use a mortar and pestle.

Place spice mixture into a glass or ceramic dish and add vodka and grated lime.

Mix to combine and add salmon, turning to coat.

Refrigerate the salmon skin-side down overnight or several hours and turn. Leave for another couple of hours for a light cure or another day for a more intense flavour, turning every 12 hours.

Drain salmon from marinade. Remove skin and slice finely onto platter.

Drizzle with olive oil and serve with cucumber ribbons, lime slices, coriander, mint or dill.

You can also serve with rye bread, spread with crème fraiche or mustard mayonnaise.