

GRAVLAX SALMON WITH PUMPKIN SEED OIL MOTHER S DAY



Ingredients (For 4 people)

- 4 small fillets of farm salmon
- 200 g coarse-grained salt
- 200 g caster sugar
- 0.5 dl pumpkin seed oil
- Juice of 1 lime
- 2 tbsp couscous spices (ras-el-hanout)
- 3 tbsp dried edible flowers

Preparation:

Combine the salt and sugar and coat the salmon with this mixture. Chill to reserve overnight.

Drain. Rinse and pat the salmon fillets dry.

Brush them with a mixture of pumpkin oil and lime juice. Sprinkle the spices and dried flowers over them.

Ideally, chill them in the refrigerator for 3 hours before serving so that all the flavours infuse.

