

SALMON GRAVLAX STARTER

Ingredients (For 4 people)

- 500 g centre-cut salmon
- 1 kg sea salt
- 20 g caster sugar
- 2 lemons
- 2 limes
- 2 star anise seeds
- 1 handful of pink peppercorns
- 10 g ginger
- 1 bunch thyme
- 1 bunch dill
- Olive oil
- Wasabi-toasted sesame seeds
- Black sesame seeds
- 100 g mayonnaise
- 1 tsp wasabi paste
- 2 cucumbers
- 1 avocado
- 1 orange
- Salt and pepper

Preparation:

Wash, peel and finely slice the lemon and lime. Chop the ginger.

Mix the sea salt, caster sugar, lemon and lime, peppercorns, ginger and herbs in a large mixing bowl. Add a dash of olive oil. Stir again.

Place the salmon in a large dish and completely coat with the seasoned salt mixture. Leave to marinate for 4 hours in the refrigerator, then rinse.

Prepare the sauce by mixing the mayonnaise with the wasabi.

Wash and peel the cucumbers, remove their seeds, and cut them into 4 cm slices.

Cut the avocado into small cubes and cut the rind off the oranges and limes.

Finely slice the salmon and coat some of the slices with the grilled sesame seeds and some with the wasabi sesame seeds.

On each dish, arrange a slice topped with black sesame seeds, a slice with no sesame seeds, and a slice coated with wasabi sesame seeds alongside each other. Add three slices of cucumber. Fill the first one with wasabi mayonnaise, the second with cubed avocado, and the third with citrus segments.

