

Monday 2nd February



BOREALIS

**SALMON PASTRAMI CURED WITH PICKLED CUCUMBER AND FENNEL, EGG CREAM AND
SALMON ROE**



Servings: 4 portions

Cured Salmon

250g Salmon Fillet, 60g portion

30g sugar

30g salt

5g white pepper

30g dill

Pickled Cucumber

100g cucumbers

Standard Pickling recipe (Sub Recipe)

Marinated Fennel

40g Fennel

1 lemon

10ml olive oil

5g chopped dill

Egg cream

4 cooked egg yolk

100ml whipped cream

Pastrami Spice

5pcs. star anise

30g coriander seeds

30g mustard seeds

10g black pepper

5g tablespoons fennel seeds

50g Salmon Roe

METHOD

Pastrami spice:

- Shake spices in a dry pan until they start to smoke. Paint this in a mortar. Sieve away the roughest bits.

Cured Salmon:

- Mix the sugar and salt, sprinkle this over the salmon in an even layer. Sprinkle with pepper and dill. Put on a tray. Cover the tray with Clingfilm and place cool. Turn the salmon over every day. After 3 days it's ready. Roll in Pastrami and tightly roll into a cylinder in Clingfilm, leave in the fridge for at least 12 hrs.

Egg cream:

- Blend egg yolk and whipped cream.

Marinated Fennel:

- Slice the fennel as thin as possible on a Mandolin. Put it in ice water, leave for an hour. Strain the water and dry it well. Add oil and lemon.