

Ingredients 8 Portions

= Kotányi Produkte

1 kg	Salmon fillet, skin on and descaled
4 bunches	Dill
175 g	Acacia honey
2 tbsp	Sea Salt, Coarse
2 tsp	Pepper White, Whole
1 tbsp	Juniper Berries, Whole
150 g	Medium-hot mustard

Cured Salmon with Dill Sauce

30—40 (plus two days in the fridge) Min

Preparation

1. Wash the salmon and pat it thoroughly dry.
2. Finely chop 3 bunches of dill, including the stems. Mix 1 tbsp of honey with the Kotányi salt, crushed peppercorns and crushed juniper berries.
3. Rub the mixture over the salmon pieces, then sprinkle with the dill. Place the salmon pieces together with the flesh sides facing each other, with the skin on the outside. Put them into a freezer bag and seal it. Cure in the refrigerator for approximately 2 days, turning the salmon several times and spooning the accumulated liquid over it.
4. Remove the salmon from the curing mixture and pat it thoroughly dry. Remove the skin and cut the salmon into very thin slices.
5. Remove the remaining dill from the stems and finely chop it. Mix it with the remaining honey and mustard and serve with the cured salmon.

HINT: Served with: baguette, wholemeal bread or toasted bread.