

Gin-Marinated Salmon with Herb Crust

30–45 Min

Ingredients 4 Portions

= Kotányi Produkte

400 g	Wild salmon with skin on (fresh)
3 tbsp.	Gin
3 tbsp.	Olive oil
1 pcs.	Lemon
60 g	Granulated sugar
1 tsp.	Herbes de Provence
40 g	Himalayan Salt
1	Bunch of fresh dill
1	Bunch of fresh chives

Preparation

1. Rinse the salmon thoroughly with water, pat dry then rub generously with gin.
2. Now place the salmon fillet on a piece of plastic wrap.
3. Mix the Himalayan Salt and the sugar. Grate the peel of the lemon and stir into the salt and sugar mix. Now sprinkle the mix over the fish and rub it in.
4. Finely chop half of the fresh chives and dill, mix with half a teaspoon of the Herbes de Provence and sprinkle over the fish.
5. Now wrap the fish airtight in the plastic wrap and store in the fridge for 36–48 hours.
6. After this time, unwrap the fish, rinse it, pat it dry and remove the skin. Then coat the salmon with olive oil.
7. Finely chop chives and dill, mix with half a teaspoon of Herbes de Provence and press the crust ingredients down onto the olive oil coating.
8. Once ready, slice the fish finely and serve with mustard and dill sauce as well as freshly toasted bread.