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Chef Hamid Salimian's Salmon Gravlax

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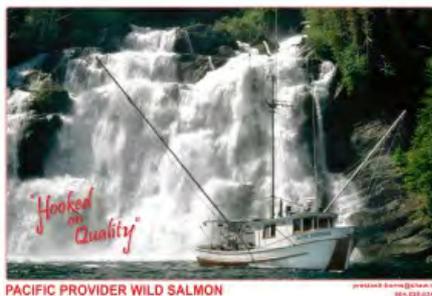
If you have enjoyed Salmon Gravlax at Diva at the Met, perhaps you'd like to try making it at home. My recipe is below.

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Posted by: Chef Hamid Salimian

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PACIFIC PROVIDER WILD SALMON

It's just over two years since I first met Rick Burns, the fisherman and captain of the Pacific Provider.

I really enjoy what Rick stands for. He is a perfectionist: no fish that he catches stays on his deck for more than 30 minutes, even though if they did, he could catch

more fish and therefore make more money. But instead, he stops fishing and processes all the fish one by one. This means he bleeds the fish properly, blast freezes them, and then glazes each fish with sea water three times. The glaze really helps to keep the moisture in the fish and stops freezer burning. Whenever I butcher one of Rick's fish, I always smile when I look at the quality of the flesh.

At Diva at the Met we use fresh salmon during the season, and out of season we

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use Rick's catch to give us the closest thing to fresh salmon.

Today I'm sharing a recipe for salmon gravlax that you can make at home, perfect for entertaining during the holiday season.

This is the same gravlax that we serve at Diva as a snack before our tasting menu, paired with crisp salmon skin, egg yolk puree, pickled shallots, fresh tarragon, crème fresh, oyster leaf and "nitro gravlax," which is finished gravlax in liquid nitrogen and blended in a bar blender.

At home, you can serve it simply with cream cheese and fresh dill on rye toast!



Start of curing process of Salmon Gravlax

Chef Hamid Salimian's Salmon Gravlax

Ingredients

- 2 or 3 salmon fillets, deboned with skin on
- 2 lemon, peel rasped/finely grated
- 1 orange, peel rasped/finely grated
- 300 mls sugar (by volume)
- 150 mls kosher salt (by volume)
- 50 grams dill, finely chopped
- 1 tsp fennel seed, toasted ground

Method

1. Place the fish skin down on a sheet of parchment paper, and then put it on a cooling rack sitting on a baking tray (make a few slices in the parchment paper as this will help any extra liquid from the cure to drip in to the tray).
2. Rub the flesh of the salmon with the rasped lemon and orange peel.
3. In a bowl mix the chopped dill with the salt, sugar and ground fennel.
4. The trick to gravlax is not putting too much cure mix on the fish at one time. The first layer should be similar to if you were going to season the fish before cooking but doubled. By applying the cure little-by-little, you'll get a perfect, even cure through the fish but you'll avoid the "gummy bear" effect.
5. Once you've applied the cure mix, cover the fish with plastic wrap and put it in the fridge to rest.
6. Every 12 hours, reapply the same amount of the cure mix. Do this for two days.
7. To serve this at home I would slice it very thin with a knife and serve it with Russian rye toast, cream cheese and fresh dill.



Salmon Gravlax plated at home
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