Mmmmh!

Minute-smoked gravlax salmon, horseradish sauce and pomegranate seeds

Ingredients

800 g salmon, Label Rouge or organic
80 g sugar
80 g salt
40 g fresh horseradish root
50 g mascarpone
100 g raw heavy cream
2 tsp lemon juice
1 pomegranate
Winter purslane or garden cress to garnish
Salt & Milled white pepper

Persons: 10

Cooking time: 30 min.

Preparation time: 30 min.

Instructions

Combine the salmon with the sugar, the salt and the white pepper, wrap in cling film and marinate for 30 minutes at room temperature.

Slice the salmon into four equally-sized pieces, place on a piece of aluminium foil.

Place the wood shavings in the base of the smoker, turn the heat to low to obtain grey smoke (never yellow, this is acid smoke). Place the salmon in the smoker, close the lid and smoke the salmon at a low temperature for 2 minutes. Turn down the heat, smoke for another 5 minutes.

Grate the horseradish and mix it with the mascarpone and the cream. Add some lemon juice and refrigerate.

Arrange the salmon on a plate with some of the cream, the pomegranate seeds and some purslane.

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