

Beetroot cured salmon. The roots.



Winter is also the time of the roots in our kitchens. We can meet the beetroot almost everywhere, so we had an idea to #neverstopexperimenting 😊
We have chosen to combine the sea flavor of the Scottish salmon with the earthy flavor of the red beetroot and we got a magical result that went well with our borodinsky bread (you can find the recipe on a recent post on our blog). This salmon can be very well combined with different other ingredients in order to make sushi rolls, in case you love Japanese cuisine. This cured beetroot salmon goes perfectly as well on a toast with crushed avocado for a breakfast or a brunch. Just go crazy with your imagination...



Here is the recipe for the beetroot cured salmon:

Ingredients:

300 g salmon fillet

100 g sea salt

100 g sugar

A wee handful coriander seeds mixed up with other whole pepper corns

Some dill (optional)

2 medium boiled beetroot



Method of preparation:

1. We mix up salt, sugar, peppercorns and coriander seeds.

2. On a baking paper we make a bed of the mix from n1. We lay on it the salmon with the skin down.

3. Then we massage the salmon with some of the salt mix. After we layer nicely the beetroot slices. Once it's done, we cover the salmon with the rest of the salt mix and the dill. With the baking paper we wrap up tightly the composition, and place it on a container at fridge for 24 hours.

4. After 24 hours, we take out from the salmon all beetroot and other ingredients. We wash it thoroughly and dry the excess of liquid. Now it is good to be massaged with some good olive oil, sliced and served. Better consume the salmon within 2 days.

Bonn appetit, dear friends!

