

Citrus Cured Salmon

I have cooked salmon a lot of different ways. Pan seared, roasted, slow roasted, grilled, steamed, and poached. I should probably not get into my obsession with raw salmon either...Let's just say, more than once have put a side of salmon in front of me, ready to fillet up for a party, and trimmed off the entire belly, just so I get that wonderful fatty cut for myself to eat raw while I am cooking. Sorry guests, no belly for you.

Ingredients:

zest of 1 orange

zest of 1 lemon

1.5 cups superfine sugar

10 oz sea salt

1 side of **FRESH** salmon, filleted, skinned, pin bones removed

for serving: orange and lemon zest

Method;

Mix the zests together with sugar and sea salt (not the zest for serving).

Rub this over the entire surface of the salmon (front and back), and wrap the fillet in a few layers of plastic wrap.

Place in a dish and refrigerate for 48 hours.

Take the salmon out of the fridge, remove the plastic wrap, and wash the fillet under cold water, to remove the cure.

I like to lay the knife almost parallel to the cutting board, and just literally shave thin slices diagonally across the salmon fillet.

If you are not going to eat the entire fish, cut into portions, wrap well in plastic wrap (or vacuum pack) and freeze up to one month. While defrosting, cut the salmon as it's much easier to cut while half frozen.

Serve atop water crackers with a spread of cream cheese and sprinkle of fresh dill.

