

Gravalax

Ingredients

3lb Filleted Salmon (tail end)

3 tbsp Maldon Salt

2 tbsp Black pepper corns

3 tbsp Granulated sugar

2 tbsp Dried dill

Wash salmon and place flat, skin down in a dish.

Sprinkle with all the other ingredients.

Cover with cling film and place in the bottom of the fridge.

Turn the salmon over each day.

After six days remove pepper corns, thinly slice and serve with brown bread.