

Gravlax & guacamole timbale with red pepper & horseradish mayonnaise



Preparation time: 20 minutes and 6 ½ hours to cure gravlax
Cooking time: 3 minutes
Serves: 4

Gravlax:

1 x 200g fresh Salmon fillet
½ cup Maldon Sea Salt
½ cup table salt
Rind of 1 lemon
½ bunch dill, chopped
3 juniper berries, crushed
1 teaspoon white peppercorns, crushed
1 tablespoon salmon pearls

Combine the salt, lemon rind, dill, juniper berries and peppercorns. Spread half of the salt mixture onto a plate. Ensure all bones and skin is removed from the salmon, and place the salmon on top of salt mixture and cover with the remaining salt. Refrigerate for 6 hours. Once cured, wash the salmon under running water.

Pat dry with kitchen cloth and slice very thinly.

Guacamole:

1 avocado, peeled and diced
1 tomato, seeds removed and diced
1 medium hot chilli, finely chopped
½ bunch coriander, finely chopped
½ small onion, finely chopped
Juice of 1 lemon
20ml ETA SAL-FRY Oil
Salt & pepper

Combine the diced avocados, diced tomato, chopped chilli, chopped coriander and chopped onion. Add lemon juice and ETA SAL-FRY Oil and season with salt and pepper.

Red pepper & horseradish mayonnaise:

1 red pepper, washed & seeds removed
50ml ETA Mayonnaise
1 teaspoon horseradish

Pinch of salt
4 sprigs coriander for garnish

Blanch the red pepper for 3 minutes in boiling water. Remove and refresh in ice water. Place the red pepper into a blender and puree. Combine the red pepper puree with the ETA Mayonnaise and horseradish. Season with salt and pepper.

To assemble the dish, pour the guacamole in to a pastry ring and place the finely sliced gravlax on top. Garnish with coriander and drizzle with red pepper & horseradish mayonnaise and salmon pearls.

Cost price: \$3.20
Based on 70% profit margin the individual sales price would be: \$ 9.60

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