



Beetroot-Cured Side of Salmon

Wow your Christmas party guests with this beautiful centrepiece

Serves: 8

Prepare: 10 Minutes

Cook: 1 Minute

Difficulty: medium

Ingredients

For The Salmon

- 400g raw beetroot, grated
- 150g coarse sea salt
- 200g caster sugar
- 15g fresh dill, finely chopped
- [coombe farm organic side of salmon](#)

For The Dill

- 15g fresh dill, finely chopped
- 1 lemon
- 1/2 tbsp garlic puree
- 200ml creme fraiche
- sea salt & cracked black pepper
- crackers, breads and cucumber slices, to serve

Method

1. Place the grated beetroot (no need to peel when grating) into a large bowl along with the salt, sugar and chopped dill and stir to incorporate
2. Spoon a third of the mixture in the bottom of a large baking tin or pyrex dish, big enough to fit the salmon
3. Lie the salmon on top of the beetroot mixture and spoon over the remaining mixture ensuring all the salmon is well covered. Tightly clingfilm the tray or dish and place in the fridge for 48-72 hours
4. Every 12 hours, remove the salmon from the fridge, turn the fish, recover in beetroot mixture, cling again and return to fridge for its remaining time. Due to the salt, the beetroot mixture will become more watery over time but keep ensuring the fish is well covered. When ready, the salmon will feel firm to press
5. Remove from the fridge, discard the beetroot mixture and gently wash any remaining beetroot from the salmon. Place on a board and thinly slice
6. When ready to serve, make the dill dip. Place the dill in a bowl along with the zest and juice of 1 lemon. Add the garlic puree and stir through the creme fraiche. Season generously with salt and pepper