

*Serves 12*

**Ingredients**

1 (about 1 ½ kg) salmon fillet, skin on, cleaned and pin-boned  
60g salt  
60g white sugar  
80g fennel seeds, toasted and ground  
3 bunches of dill, coarsely chopped, plus extra, finely chopped, to serve  
Sliced rye bread, to serve

*Dill Dressing Mix*

100ml Dijon mustard  
100g (½ cup lightly packed) brown sugar  
½ bunch of dill, finely chopped

**Equipment required**

Chopping board  
Cook's knife  
Large tray  
Baking paper  
Plastic wrap  
Mixing bowl

**Method**

**Marinating time: 3-5 days**

Place the salmon, skin-side down, on a chopping board and trim off a little bit of the fat.  
Place fillet on a tray lined with baking paper. Sprinkle with the salt, then sugar, ground fennel and dill, in that order.  
Cover with another piece of baking paper, then wrap in plastic wrap and refrigerate for 3–5 days, depending on how deeply coloured and intense-tasting you prefer gravlax.  
To make the dill mustard dressing, place all ingredients in a bowl and stir until the sugar is dissolved.  
To serve, scrape all ingredients off salmon and scatter with extra dill. Using a long, sharp knife, thinly slice gravlax against the grain, making sure you don't slice too close to the skin. Serve on rye bread with a small spoonful of dill mustard dressing.

**Suggested preparation prior to joining us:**

As this dish is prepared 3-5 days in advance of serving, I will be going through the process as per normal, then skipping ahead to the finished dish (one I will have prepared earlier).  
No preparation is required, but please feel free to jump ahead if you wish! – Jesper Hansen

*Gravlax can feature in a wide variety of dishes. Demonstrations will be provided on the following serving suggestions:*

Breakfast - Gravlax on toasted sourdough, avocado, cos lettuce, pickled onion with mustard & dill dressing  
Canape - Toasted baguette, gravlax "rose", mustard dressing, salmon roe, fresh dill  
Entrée - Sliced straight on plate, dressing, fresh dill, finely sliced radish, edible flowers, watercress  
Picnic platter - Arrange on a picnic platter with market seafood, charcuterie, antipasto and crusty breads

**Wine Match**

Triennes Rose

On a hillside, thirty kilometers from the Mediterranean, Triennes vineyard takes advantage from its special micro-climate. Since 1990, they have been making the wines with great respect for soils and nature. Red fruit and notes of citrus contribute to the aromatic complexity of this Rosé. It has the harmony and elegance that has earned world-wide appreciation of the rosés of Provence.

\$27 per bottle - Available from the CYCA Lockdown Bottle Shop.