



Dill-marinated Salmon

1 whole fresh salmon (3-4 kg)
1 kg fresh dill with stalks
10 g freeze-dried dill
150 g rock salt
100 g sugar
150 g black pepper, crushed
125 ml lemon juice
200 g fresh chives
400 g celery root
20 g caraway seed
40 g lemon pepper
10 g coriander
10 g mustard seed
skin of 4 lemons

Dill mustard sauce:

Liquidise dill gherkins in a blender and mix with mild mustard, horseradish, fresh dill, mayonnaise, sugar, salt and pepper.

1. Fillet the salmon, clean thoroughly and remove all bones. Then make four shallow slits on the skin of the salmon. Chop finely the fresh chives, celery root, coriander and lemon skin. Add the caraway seed, lemon pepper and mustard seed to the chopped mixture and toss lightly.
2. Place one salmon fillet on a tray and layer the marinate ingredients on top of the salmon in the following sequence: freeze-dried dill, sugar, lemon juice, fresh dill sprigs, rock salt and pepper, chopped celery and chives mixture, lemon juice, dill stalks and the remaining rock salt. Then place the other salmon fillet on top of the marinate layers to form a salmon sandwich. Cover the tray and weigh down salmon with a 1 kg weight. Turn the salmon once every 12 hours for 3 days.
3. Cut marinated salmon into 7-8 mm thin slices and serve with boiled potatoes and dill mustard sauce.



Norwegian Salmon in Asia
by Dieter Rösch