

# Terrine of Salmon and Beetroot Gravadlax



## Ingredients

(makes 1 large Le Creuset terrine mould)

- 1½ sides Salmon skinned and pinned
- 1 x pkt long board sliced smoked salmon
- ½ ramekin rock salt
- ½ ramekin caster sugar
- 2 x bunch dill (chopped)
- ½ kg raw beetroot (juiced)
- 3 x leaves gelatine

## Menu

### Day 1

- Cut salmon to 1" thick and to the length of the terrine mould
- Roll salmon bars in ½ amount of beetroot juice to colour.
- Mix rock salt, caster sugar, some ground black pepper and ½ amount of dill together.
- Drain salmon and roll the salmon in the mix to very lightly coat.
- Lay the bars of salmon onto a deep baking tray, pour the beetroot juice from the salmon earlier on back into the tray. Cling film and leave in fridge to marinade for 12hrs.
- Line the terrine mould with cling film then the smoked salmon. Cling film, refrigerate for next day

### Day 2

- Measure 250ml of beetroot juice from the amount saved yesterday. Warm over stove, place 3x leaves of pre-soaked gelatine into the beetroot juice and melt.
- Drain the salmon bars, discard the beetroot juice used to marinade (it will be too salty)
- Build the terrine by firstly pouring a little beetroot juice in the bottom of the terrine. Then lay the salmon bars down. Sprinkle a little of the reserved dill from yesterday, over each layer built. (Do not forget to pour the beetroot juice over each layer of salmon.)
- Once you get to the top, fold the smoked salmon over the terrine. Compress with a weighted board and leave to press overnight.

Serve with fresh horseradish and watercress salad