

Soy and beetroot marinated salmon with fennel pollen cream

Total time **40 mins** **10 mins** preparation time **30 mins** cooking time

INGREDIENTS

6 portion(s)

Salmon gravlax:

100 g	sugar
530 g	beetroot, grated
100 g	sea salt
25 ml	<u>Kikkoman Naturally Brewed Soy Sauce</u>
75 ml	vodka
500 g	salmon fillet, skin on

Fennel pollen cream:

1 tsp	dill, chopped
100 ml	double cream
1 tsp	fennel pollen
	lemon juice
	sea salt

PREPARATION

Step 1

Combine the salt, sugar, beetroot, vodka, and soy sauce and mix well. Place the salmon on a tray and run the salt mix over the salmon fillet to completely cover.

Step 2

Place in the fridge to marinate for 12 hours, turning after 6 hours to ensure an even cure . Scrape the layer of beetroot off gently and lightly wash away any excess salt. Pat the salmon dry with absorbent kitchen towel and place in fridge till needed.

Step 3

To make the fennel cream, whip the cream to a thick ribbon, add the chopped dill, salt, lemon juice and the fennel pollen. Season and whip again until soft peaks form.

Step 4

Use a very sharp knife to slice the salmon into thin strips. Garnish with fennel pollen flowers and small pieces of dill, spoon the cream, place to one side and serve.