



Gravlax

Ingredients

- one fresh salmon fillet, skin on
- 4 tablespoons Kosher salt
- 4 tablespoons sugar
- 20 white peppercorns, coarsely crushed
- 1 bunch of dill stalks and fronds separated

Sweet and Strong Mustard

- 3 tablespoons yellow mustard
- 3 tablespoons brown sugar
- 2 tablespoons [Fustini's Moscatel Vinegar](#)
- 2 tablespoons [Fustini's Delicate SELECT olive oil](#)
- 1 tablespoon mustard seeds
- salt and pepper

Directions

Step 1.

Combine sugar, salt, white pepper and dill. Rub all over both sides of the salmon fillet and place flat, skin side down into a plastic bag. Place onto a baking sheet and then place another baking sheet with a couple plates on top and into the refrigerator for 24 hours. Remove from the refrigerator after 24 hours and rinse in very cold water. Place into a new plastic bag and back into the refrigerator for another 24 hours.

To serve, cut fish at a 45 degree angle into long thin slices. Serve with hard cooked egg, mustard, finely diced red onion, and Sweet and Strong Mustard - recipe below.

Step 2. Sweet and Strong Mustard

Mix mustard, sugar and vinegar together to dissolve the sugar. Slowly add oil a little at a time to emulsify. Season with mustard seeds, salt and pepper.