

Gravlax & Beetroot Toast

Sommelier's accord



A white wine from Quincy, fresh and fruity with hints of toast and sometimes even honey.

Serve between 11 – 13°C



PREPARATION TIME

25 minutes

PORTIONS

6 persons

INGREDIENTS

- 500 g salmon fillet
- 500 g cooked beetroot
- 70 g sugar
- 70 g salt
- ½ bunch chives
- ½ bunch mint
- 200 g fresh goat cheese
- 1 grapefruit
- 1 orange
- 1 lemon
- 12 big slices bread (millstone bread, bread with seeds, nuts, grains, etc.)
- 1 pomegranate for garnish

PREPARATION

THE DAY BEFORE SERVING:

- 1 – Start by preparing the fish: Remove the skin and any bones. Then, carefully remove the greyish part under the skin so the slices of salmon will be more appealing.
- 2 – Mix the salt and sugar in a bowl. You can also add some lemon zest.
- 3 – Coarsely grate the beetroot. Stir it into the salt and sugar.
- 4 – Pour half of that mixture into a dish. Add the salmon fillet and cover with the rest of the mixture. Stretch some cling film over the dish and let the salmon cure overnight.

THE DAY OF SERVING:

- 5 – Mix the goat cheese with the chopped chives. Wash the mint and chop a few leaves to add to the mixture, as well as some pepper if you like. You can set a few nice-looking mint leaves aside as garnish.
- 6 – Prepare the sections of the grapefruit, orange and lemon:

Tip: Start by slicing off the ends of the fruit (top and bottom) to give you a flat surface to work with. Next, run the blade of your knife from top to bottom to remove the thick part of the peel and the membrane in a single cut, following the curve of the fruit. You should see the exposed flesh of the fruit. Repeat this process for the rest of the fruit.

Then, hold the fruit in your hand and slip the blade between two of the fruit's membranes until you reach the centre, keeping only the wedges of flesh. Do this to separate all the wedges.

- 7 – Rinse the salmon with cold water and dry it with a paper towel. Cut it into thin slices and refrigerate.
- 8 – Presentation:
Toast the bread slices. Cover them with a thick coating of the herbed cheese spread. Add some nice slices of cured salmon on top. Finish your assembly with a few sections of grapefruit and orange, plus some pieces of lemon wedges. You can garnish your toast with mint leaves, chives and a few pomegranate seeds.

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