

Salmon marinated in dill with fennel salad

Sommelier's accord



Pouilly Fumé is a white wine with notes of citrus and white fruit. It pairs wonderfully with light dishes, citrus fruit and smoked fish.

Serve between 11 – 13°C



PREPARATION TIME

30 minutes

PORTIONS

6 persons

INGREDIENTS

- 500 g salmon (1 small fillet)
- 100 g coarse salt
- 100 g sugar
- 1 bunch dill
- Pepper (in a mill)
- 2 fennel bulbs
- 1 grapefruit
- 1 orange
- 1 lime
- 4 tbsp olive oil

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 of the salmon so the slices of fish will be more appealing.
 - 2 – Mix the salt and sugar in a bowl. Add a few twists of pepper from the mill, plus the chopped dill.
 - 3 – Put half of this mixture on a dish. Add the salmon fillet and cover with the rest of the marinade. Stretch some cling film over the dish and let the salmon marinate for 12-24 hours.
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THE DAY OF SERVING:

- 4 – Wash the fennel and cut in half (from top to bottom). Remove the core and then slice the bulbs into thin strips. Add a little orange and lime zest.
 - 5 – Prepare the grapefruit and orange sections, setting the fruit juice aside to season the salad.
- 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.
- 6 – Season the fennel with salt, pepper, olive oil, orange and grapefruit juice from the wedges, and a dash of lemon juice. Add the sections of orange and grapefruit.
 - 7 – Rinse and dry the salmon. Cut it into thin slices and serve with the fennel salad.

Recipe author: Capucine Stauff - Instagram account: @capfood_paris