

Instant Salmon Gravlax

Swick

Serves 1 | Active Time: 15 minutes | Total Time: 1 minute

Chef's Notes

In the video, Jacques cuts the onion, scallions, and basil just before sprinkling over the salmon.

For a party, Jacques would thinly slice all of the portions, setting the first one on a plate, top with plastic wrap, then alternating between the plastic wrap and the sliced fish, refrigerate until it is time to garnish and serve.

Preparing the salmon for gravlax

Thinly slice the salmon belly. Sprinkle 2 serving plates with salt and pepper. Arrange the thin slices of salmon on top and sprinkle with a bit more salt and pepper. At this point, the salmon should be refrigerated for at least 20 minutes or up to 1 hour.

Step 1: Preparing the salmon for gravlax

- 5 ounces salmon belly
- Kosher salt
- Freshly ground black pepper

Step 2: Garnishing the gravlax

- 1 tablespoon capers
 - 2 tablespoons thinly sliced sweet onion, such as Vidalia
 - scallion/green onion greens
 - 1 tablespoon chiffonade (rolled and thinly sliced) basil leaves
 - 2 tablespoons extra virgin olive oil
- When you are ready to serve, sprinkle the salmon with the capers, sliced onion, scallion greens, and basil leaves, and drizzle with olive oil.

Step 3: Serving

- Lemon or lime wedges
- Serve immediately with lemon or lime wedges.