

No.3 Gin Cured Sea Trout



A nice alternative to smoked salmon is our version of gravadlax; where we use sea trout and cure it with No.3 Gin.

Serves: 12

Profitability:

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Ingredients:

1 whole sea trout (2 kg), filleted

250g sea salt

100g muscovado sugar

150g granulated sugar

1 lemon, zest

1 lime, zest

1 bunch dill

20 juniper berries

100ml No.3 London Dry Gin

2 tsp lemon coriander seeds

2 tsp black pepper

Steps:

Blitz all ingredients together except for the trout

Roll out a 4 ft piece of foil, place 1 side of trout centrally - skin down - and cover with the blended mixture

Place the other side of trout on top - skin up - and cover tightly with foil. Roll in more foil in the opposite direction then pierce your parcel on both sides several times with a sharp knife

Put a baking rack inside a baking tray and place your foil parcel on top. Use something heavy to weigh it down and place in the fridge for 48 hours, turning every 6-12 hours

Unwrap the foil and rinse the trout under cold water. Pat dry and thinly slice

Serve cold with pickled candy and golden beetroot, crème fraîche, garlic, chives and dill