

Salmon gravlax with beetroot and Gingerpepe toasts

Informations

People : 4

Preparation : 30 min. + 90 min.



Ingredients

- 200 g Gingerpepe
- 320 g fresh salmon
- 1 vacuum-sealed cooked beetroot
- 40 g sugar
- 40 g sea salt
- Freshly ground pepper
- 4 slices farmhouse bread
- 1 lime
- 1 lemon

Preparation steps

1. Cut the salmon into thick slices. Put half of the sea salt and half of the sugar in the bottom of a dish. Mix. Add the salmon on top and season with the remaining salt and sugar mixed together.
2. Meanwhile, blend the beetroot in a food processor and pour the resulting coulis over the salmon.
3. Cover the dish with cling film and chill in the fridge for at least 90 minutes.
4. When ready to serve, toast some slices of bread.
5. Cut slices of cheese.
6. Drain and rinse the salmon then cut into small slices.
7. Arrange alternating slices of salmon and cheese on the toasted bread.
8. Add the zest of one lime and one lemon right before serving chilled with some lettuce.

? **Tips and Ideas:** If you do not like salmon, you can use tuna or sea bream for this recipe.