

Gin-Cured Salmon with Beetroot, Horseradish Cream and Pickled Cucumber

A festive twist on gravadlax: botanical gin, juniper and beetroot give a jewel-coloured cure that looks spectacular on a Christmas table and is made entirely ahead of service.

PREP TIME	COOK TIME	SERVES
30 minutes, plus 36 hours curing	None (pickle: 10 minutes)	10 as a starter

Ingredients and shop codes

Cure

1 side of salmon, skin on, pin-boned (approx. 800g)
Closest: 102634 Country Range Frozen Farmed Atlantic Salmon Portion (10x140-170g)

100g flaked sea salt
204207 Maldon Sea Salt (1x1.4kg)

80g caster sugar
200543 Tate & Lyle Caster Sugar (6x2kg)

150g raw beetroot, peeled and finely grated
Closest: 810554 Fresh Cooked Beetroot (1x250g)

30ml gin (check it is gluten-free; most distilled spirits are, but confirm flavoured gins)

10 juniper berries, crushed

1 tsp black peppercorns, crushed
203619 Country Range Whole Black Peppercorns (4x500g, listed as Clearance)

Zest of 2 oranges
810574 Fresh Oranges (each)

20g fresh dill, chopped

Horseradish cream

150g crème fraîche

30g fresh horseradish, finely grated (or 2 tbsp jarred horseradish; check label)
204936 Colman's Horseradish Sauce (2x2.25L) or 203738 Country Range Horseradish Sauce (2x2.25L)

1 tbsp lemon juice
203527 Country Range Lemon Juice (12x500ml)

Pinch of salt
204207 Maldon Sea Salt (1x1.4kg)

Pickled cucumber

2 cucumbers, ribboned
810560 Fresh Cucumbers (14 pack)

100ml white wine vinegar (not malt vinegar)
203524 Country Range White Wine Vinegar (6x2L)

100ml water

50g caster sugar
200543 Tate & Lyle Caster Sugar (6x2kg)

1 tsp mustard seeds

To serve

Fresh dill fronds

Pink peppercorns

Gluten-free seeded crispbreads or toasted gluten-free bread (from a confirmed gluten-free supplier)
Closest: 125689 Gluten Free Seeded Bread Roll (frozen, 25x68g)

Shop notes

- **Raw beetroot:** cooked, not raw.
- **Fresh horseradish:** Prepared sauce, so check the label.

Method

1. Mix the salt, sugar, beetroot, gin, juniper, pepper, orange zest and dill into a damp, vivid cure.
2. Lay the salmon skin-side down on a tray lined with cling film. Pack the cure evenly over the flesh, wrap tightly, place a second tray on top and weigh down with tins.
3. Refrigerate for 36 hours, turning once at 18 hours and spooning off any liquid.
4. Meanwhile, bring the vinegar, water, sugar and mustard seeds to a simmer to dissolve, cool completely, then pour over the cucumber ribbons. Leave at least 2 hours.
5. Whisk the crème fraîche, horseradish, lemon and salt. Chill.
6. Unwrap the salmon, rinse briefly under cold water to remove excess cure, pat very dry and slice thinly on the angle with a long, sharp knife.
7. Plate with folds of salmon, a quenelle of horseradish cream, pickled cucumber, dill and pink peppercorns.

Chef's tips

- **Technique:** slice from tail to head at a shallow angle for broad, elegant slices. Chill the fish well first for cleaner cuts.
- **Make ahead:** cured salmon holds for 4 days refrigerated once rinsed and wrapped. Pickle holds 5 days.
- **Plating:** serve on a chilled slate or plate. A few drops of dill oil around the plate add colour.
- **Care home / texture-modified adaptation:** blend cured salmon with the horseradish cream and a little cream cheese to a smooth pâté for IDDSI Level 4 (pureed); mould in a silicone mould and finish with a dill garnish. Omit the pickle and crispbread, and always follow your setting's IDDSI guidance.
- **Schools:** not recommended for primary settings; suitable for secondary catering or staff events.

Scaling

For 50+, cure 4 to 5 whole sides in trays rather than individual portions; allow 60 to 70g cured salmon per portion. Cure in batches in a walk-in with a weighted tray on top.

Allergens

Gluten-free when all ingredients are confirmed gluten-free (watch the gin, horseradish and crispbread). Contains **fish** (salmon), **milk** (crème fraîche) and **mustard** (seeds). Check mustard and sulphites on the vinegar and jarred horseradish.

Gluten-free only when every ingredient is confirmed gluten-free. Always check current labels and specifications at the point of purchase. Product codes are shopping suggestions; prices and stock show on shop.brookstreetfoods.co.uk once you are signed in.