



LANCASTER
LONDON

Beetroot Marinated Scottish Salmon, Beetroot, Carrot and Red Onion Slaw, Burnt Lime Crème Fraiche

By Chef Ben Purton, Lancaster London

Serves 4

400g piece of salmon cut from the top end of the fish so thicker – skinned, trimmed and pin boned

For the salmon cure

100g demerara sugar
100g coarse sea salt
15g cracked black pepper
Couple of peels of lime and lemon – finely chopped
A few sprigs dill – roughly chopped

For the salmon marinade

100ml fresh beetroot juice

For the slaw

1 medium sized carrot, peeled and finely shredded
1 small / medium raw beetroot, peeled and finely shredded
½ a small red onion, peeled and finely shredded
50g mixed leaves (ideally mixed wild cresses, baby rocket, baby watercress but will work with any small leaves)
Few sprigs of freshly picked dill
A little olive oil to moisten slightly

For the sauce

100ml crème fraiche
1 lime
Small bunch of chives – finely chopped
Pinch of black pepper

Method

Mix all of the ingredients together for the cure and in a small container (big enough to hold the salmon) spread some of the cure on the bottom of the container, top with the salmon fillet and then fully cover with the rest of the cure.

Press down well, wrap in cling film and place in the fridge for 12 – 18 hours (the longer time if the salmon is quite thick).

After this time the salt / sugar mix will be very wet. Remove the salmon and wash the cure mix away and pat dry.

Using the same container (rinsed out) cover the salmon fillet completely in the beetroot juice. Wrap and return to the fridge for another 12 hours.

After this time, remove the now purple salmon from the beetroot juice (the juice can be used for the same process again) and set aside.

Mix all of the ingredients for the slaw and set aside.

Cut the lime in half and on a hot surface (a medium hot pan will work) sear the cut side of the lime until caramelised and a dark caramel colour.

This process will form a caramelised crust on the lime that will flavour all the juice that comes out of it.

Mix the chives with the crème fraîche, add the black pepper and then the lime juice to taste – you want it sharp but don't overdo it unless you really like the lime in which case keep squeezing.

Spoon the sauce on the serving plate, carefully cut thick slices from the salmon which will be purple on the outside and a beautiful pink in the middle and lay these slices on top of the sauce.

Top with the slaw and garnish with a little more of the cress, a few drops of olive oil and if you can't get enough of that lime – add a bit more of that too.

Just needs a bit of grilled sour-dough and you are good to go!