

Salmon Gravalax



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Lula Martin del Campo

- Sub Category Name
Food
Main Courses
- Recipe Source Name
The Chefs and the Tea Maker - 2014



Ingredients

Salmon Gravalax

- 600g fresh salmon
- 4 bags of Dilmah Organic Emerald Green Tea
- 2 cloves
- ½ tbsp black pepper
- ½ tbsp cinnamon stick
- 2 tbsp sugar
- ½ tbsp salt

For the soy sauce

- 1 cup soy sauce
- ½ cup orange juice
- ½ cup lime juice

Methods and Directions



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- For the soy sauce, mix all the ingredients.
- Grind the cloves, black pepper, cinnamon stick, sugar and salt in a grinder.
- Add green tea and mix.
- Pass the fresh salmon through the spices and tea.
- Make sure it's covered completely.
- Put the salmon in a tray, cover with plastic paper and let sit for at least 2 or 3 hours in the fridge.
- Slice the salmon with a sharp knife.
- Set in a rectangular plate.
- Accompany with the prepared soy sauce.

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