



### INGREDIENTS

#### For the gin cured salmon:

- 1 tsp black peppercorns
- 1 tsp juniper berries
- 1 tsp fennel seeds
- 1 tsp cumin seeds
- 5 stalks of dill finely chopped
- Zest of 1/2 a lemon
- 1/2 tsp salt
- 1/2 tsp caster sugar
- 2 tbsp gin
- 150g salmon skinned & trimmed

#### To serve:

- 1 tsp capers
- 1/3 of a cucumber
- 1 tsp gin

#### For the dill mayonnaise:

- 5 sprigs of dill
- 50ml mayonnaise
- 1/2 tsp dijon mustard
- Pinch cayenne pepper
- Pinch of salt
- Zest of 1/2 a lemon
- Dash of white wine vinegar

### METHOD

#### For the gin cured salmon:

1. In a small pan toast the spices and place into a pestle and mortar and grind down. Add the dill stalks, 1/2 lemon zest, sugar, salt and gin to make the cure.
2. Place the salmon into a plastic bag, add the cure mix and infuse for a least 2 hours but no more than 24 hours.
3. Skin the cucumber, and using a peeler slice into fine ribbons. Place the ribbons in a bowl along with the capers and gin. Keep chilled until required.

#### For the dill mayonnaise:

1. Place all the ingredients into a pot and blend until smooth.
2. Place into a piping bag, chill until required.

#### To cook and serve:

1. Pre-heat the oven to 180°C.
2. Place a large piece of parchment paper on a work surface.
3. Place the salmon on the paper a third of the way down from the top edge. Spoon over a little of the cure, fold to create a parcel.
4. Place the salmon on a baking tray and cook for 10-12 minutes.
5. Remove the salmon from the paper and place on to a serving plate with the cucumber ribbons draped on top. Decorate with piped bulbs of dill mayonnaise.