

# Christmas Gravadlax

*Cured Salmon, Pickled Cucumber, Crème Fraîche, Dill  
Corney & Barrow Sparkling Blanc de Blancs NV*



GATHERERS  
CATERING Co



**CORNEY &  
BARROW**  
INDEPENDENT WINE MERCHANTS-1780

## Ingredients

Scottish Salmon	1kg
Maldon Sea Salt	75g
Golden Caster Sugar	75g
Spirit (Vodka, Gin, Rum or Whisky)	5ml
Dill	1 bunch
Cucumber	1 whole
Crème Fraîche	1 cup
Lemon	1 whole
Rye Bread	1 loaf



*For more inspirations, please visit our Christmas Hub at [www.corneyandbarrow.com/christmas](http://www.corneyandbarrow.com/christmas)*

## Tasting Note

This refreshing blend of Colombard, Ugni-Blanc, Chardonnay and Chenin Blanc consistently surprises with its beautiful soft texture and aromatic intensity.

Our Christmas Gravadlax needs to be prepared two days in advance but will keep up to a week in the fridge once cured.

It pairs beautifully with full-bodied white and sparkling wines. The citrus and apple notes in our house sparkler will cut through the richness of the salmon and accentuate the dill.



*Corney & Barrow Sparkling  
Blanc de Blancs NV*

**Bottle: £13.95  
Case of 12: £167.40**

## Method



### 1. Prep Time

- Lay the **salmon** flesh side up.
- Gently dry with paper towel.
- Wash and dry the **dill**.



### 4. Prep the Ingredients

- Remove cling film and drain the juices.
- Thinly slice the **salmon** and **rye bread**.
- Dice the **cucumber**. Season with **salt, sugar** and **lemon juice**.



### 2. Cure the Salmon

- Put the **salmon** on cling film.
- Sprinkle over the **spirit** of your choice.
- Mix the **sugar** and **salt**. Press onto the **salmon**.



### 5. Assemble and Serve!

- Lay the **salmon** on the bread. Top with **diced cucumber**.
- Add a blob of **crème fraîche**.
- Decorate with a sprig of **dill**.



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