Julie Zyromski

Gravlax Foodsaver

Portions: 8

Preparation: 24 minutes

8



Ingredients

For the gravlax:

1/2 cup (125 ml) salted herb condiment*
1/2 cup (125 ml) maple syrup
1/2 tsp (3 ml) pickling salt
Fresh dill, to taste
1 c. tsp (5 ml) pepper corn
1 salmon filet of 500g

For the cheese mousse:

227g (one tub) whipped creamcheese
The zest of one lemon
The juice of one lemon
2 tbsp (30 ml) chive, minced
1/2 tsp (3 ml) sea salt
2 tsp (10 ml) maple syrup
Freshly ground pepper, to taste

For the croutons:

3 bagels
2 tbsp (30 ml) olive oil
Sea salt, to taste
Crushed pink pepper, to taste

The salted herbs are located in the fruit and vegetable section at your grocer.

Steps

For the gravlax:

1. Drain the herbs to remove all the water.
2. In a bowl, mix together the herbs, the maple syrup, the salt and the pepper corns.
3. Transfer the salmon filet to a sous vide bag.
4. Pour the sweet and salty mixture in the bag with the salmon and add the dill.
5. Make sure to clean the first inch of the bag and seal it according to your Food Saver machine instructions.
6. Refrigerate between 36 and 48 hours.
7. When ready to to cut, rince and pat dry with a paper towel.
8. Discarding the skin, slice as tin as you can and serve with the cheese mousse and the bagel croutons.

For the cheese mousse:

1. Mix all ingredients together and keep aside.

For the croutons:

1. Preheat the oven to 325°F.
2. Slice the bagels in tin slices.
3. Brush the croutons with the olive oil and add a bit of sea salt and pink pepper.
4. Bake until golden brown, about 15 minutes.

Serve all together with a glass of champagne or wine!