



IN THE PINK : KARMA GIN CURED SALMON

Pink peppercorns, pink gin and pink salmon...our last hurrah from Karma Lake of Menteith's head chef Jamie Crombie is a subtle, fragrant combination, with juniper berries adding a piney fruitiness to the whole affair... hopefully we've piqued your interest to head up to Scotland and sample his culinary creations directly from the chef's table.

Karma Gin Cured Salmon Ingredients

75g sea salt
75g caster sugar
Juice and zest of 2 lemons
1/2 teaspoon whole black peppercorns,
lightly crushed
1 teaspoon pink peppercorns crushed
1 teaspoon juniper berries crushed
75ml Karma gin
400g centre-cut salmon fillet, skin on, scaled
and pin-boned

Method

Begin this recipe 36 hours before.

Combine salt, sugar, zest, lemon juice, pink peppercorns, juniper berries and gin. Spread half the spice mixture in a glass or ceramic dish. Add fish, skin-side down, and cover with remaining spice mixture. Cover with plastic wrap and chill in the fridge, turning fish every 9 hours and spooning any liquid in the dish over the top. Remove salmon from dish and rinse. Pat dry with paper towel.



IN THE PINK :
KARMA GIN CURED SALMON

Pickled Cucumber Ingredients

1 cucumber
200ml of white wine vinegar
200ml of water
50g of sugar
1 tsp sea salt
1 tsp cumin seeds

Method

Remove the seeds and slice the cucumber to a thickness of 2 mm. Combine the sliced cucumber and salt in a bowl, toss well then leave to stand for 30 minutes.

Dissolve the sugar in the vinegar and water by warming slightly then leave to cool. Drain off the liquid and brush off any excess salt from the cucumbers and pat dry, then transfer to a bowl or jar and cover with the pickle liquor. Cover and transfer to the fridge for at least three hours before serving, preferably overnight.

Slice the salmon to desired thickness and serve with some drained pickled cucumber, a spoonful of crème fraiche, lemon wedge and crisp breads.