

Homemade salted salmon

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Ingredients

Salmon

- Salmon fillet
- Olive oil
- Dill (optional)

Marinade

- 1000 g water (1L)
- 100 g salt
- 50 g sugar

Instructions

1. Before making the marinade, measure how much you will need to completely cover the salmon. Then dissolve 10% (by water weight) of salt and 5% (by water weight) of sugar in water.
2. Tip: dissolve salt and sugar in half of the amount of hot water, replace the other part of the water with ice. This way the salt and sugar will dissolve faster and better.
3. Dip the salmon in the marinade and leave in the refrigerator.
4. The shortest marinating time is one hour, but you will achieve a much better result if the salmon is soaked for at least 4 hours. We sometimes leave it in the fridge overnight and nothing bad happens.
5. The next important step is to take the salmon out of the water, drain it, sprinkle it with olive oil and keep it covered with cling film in the fridge for a few hours before eating.

Notes

To prepare the marinade, we will use the formula, 10% salt, 5% sugar.

As soon as you take the salmon out of the marinade, it may appear salty, but during those few hours of "rest" the flavors are distributed, the excess moisture evaporates and the fish tastes better.

Keep the salted salmon cold, in a closed container or covered with cling film. If you like, you can not only taste it with olive oil but also add fresh dill. The fish will be tasty and suitable for eating for 3-4 days.



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