

Cured Salmon Rolls



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Yield: approximately 36 amuse bouche.

1.2 lb. (500g) for about half fillet / cured salmon, preferably beet cured salmon for the aroma and colors.

Cream Cheese Filling

10 ounces (300g) cream cheese, at room temp

1/4 cup (60ml) heavy cream

3 tablespoons minced lemon confit

5 tablespoons minced chives

Freshly ground black pepper. No additional salt needed since the lemon confit brings out an awesome subtitle saltiness.

Garnishing

Caviar and dill.

Method

In a stand mixer beat the room temperature cream cheese with the paddle attachment until smooth. Pour in the heavy cream. Finish whipping it using the whisk attachment to fluff it up. Transfer mixture to a clean bowl. Fold in minced chives and lemon confit and season with black pepper. Set aside.

Slice out the cured salmon, thinly at a 45 degree angle. Remove the brown layer (bloodline) as you go. Line plastic wrap on your work surface. Overlap salmon slices to form a 14 inch (35cm) wide rectangle and about 3 inch (7.5cm) large. If too large divide into 2 batches as shown in the video. Pipe out the room temperature cream cheese filling and roll it out into a log twisting both ends to seal it. Repeat these steps with remaining salmon and filling until done.

Before cutting each log into individual rolls, freeze logs a couple of hours or until firm to the touch. Then, cut out into individual 1 inch (2.5cm) amuse bouche. Wrapped cured salmon logs can be refrigerated up to 5 days. Better served at room temperature – Garnish with a touch of caviar and dill right before serving if desired. Enjoy!



Beet Cured Salmon Recipe

Make 3 days ahead.

One 2.7 lb. (1.2kg) Scottish salmon fillet
1.2 lb. (500g) granulated sugar*
1.2 lb. (500g) kosher salt*
4 orange zest
1 large bunch of dill, chopped
3 lb. (1.5kg) red beets, washed, unpeeled and shredded.

*Don't be shy, the more salt mixture you use the better, otherwise the salmon will not be cured properly.

Method

Cut off the tip of the fish tail. Trim excess fat off and remove bones from the fillet. Do not remove the skin. (The whole fillet can be cut in half). Combine sugar and salt together. In a large shallow dish, coat the bottom with one-third of the salt mixture. Lay the salmon fillet skin side down. Spread orange zest all over the flesh of the fillet and coat it with a thick layer of the remaining salt mixture. Spread out the chopped dill and cover with the shredded red beets. Do not mix up beets with the salt mixture. Wrap it up and press down with a baking tray and lots of weight; 10 lb. (4.5kg) it's fine!.. Refrigerate for 24 hours with the weight on the top during the all curing process. Next, wear gloves, flip over the fish (flesh side down); the fillet must be soaking in the salt mixture which has turned into a thick red syrup. Wrap again, top with weight and refrigerate for 24 hours more.

After 48 hours total, the flesh of the salmon fillet should be firm to the touch therefore cured or cooked. Discard liquid, dill and beets. Soak the cured fillet in cold water with the water still running until it is completely washed off and cleaned. Pat dry and store the cured salmon fillet vacuum packed to preserve freshness or in frozen bags; squeezing air out before sealing. Better freeze a couple of days before using; it will continue to cure improving its final texture. Thaw the cured salmon before using. Keep refrigerated for up to 2 weeks or keep frozen for months.

