

## **Starters Fish**

### MARINATED SALMON

1 Filet of Salmon, very fresh

2 cups sugar

1 cup salt

1 bunch Dill

3 tbsp mustard seed

1 lemon nature

Wash the lemon very well.

Rasp the peel and add the sugar, salt and dill.

Wash the salmon and turn off the skin.

Take a flat bowl and apply the mixture to top and bottom of the salmon.

Place something heavy on top, wrap it with plastic foil and marinate it in the fridge for at least 12 hours.

After marinating wash the salmon under cold running water and place it in a bowl for at approximately 8 hours.

The salmon must be completely covered with water. (room temperature)

Cut very thin slices .