



the three chimneys™



THE RESTAURANT
THE HOUSE OVER-BY

ISLE OF SKYE

MATURE SCOTCH WHISKY

MELLOWED IN OAK **8** FOR EIGHT YEARS

RECIPE CARD

Home-Cured
Salmon

ISLE OF SKYE 8 YEARS OLD BLENDED SCOTCH WHISKY

HOME-CURED SALMON

This is ideal for entertaining at home for a family celebration meal, or a buffet party, especially at Christmas and New Year. Once the side of salmon is cured, it will keep for at least 5 days, wrapped and stored in the refrigerator. It could be used for several meals, in a number of ways, including a light lunch with salad and fresh bread, delicious in sandwiches, canapés and as a very special starter dish for a dinner party. Good quality farmed salmon is important as it is less oily.

INGREDIENTS

¼ bottle Isle of Skye 8 year old blended Scotch whisky
1 whole side of fresh, organic farmed salmon, approximately 500/700g in weight, filleted with skin left on and pin-boned. A good fishmonger will do this for you.
180g caster sugar
125g coarse sea salt
Zest of 1 large unwaxed lemon
6 juniper berries
2 x packs of fresh dill and 1 x pack of fresh chervil
Similar quantity of fresh fennel fronds if available, cut from a bulb of fennel or from your garden

METHOD

Take the prepared fillet of salmon and place it in a shallow baking dish. The dish should be large enough to fit the whole fillet, but also, fit into your refrigerator. If the fillet is too large, cut it across the short side, into two pieces.

Cover the fish generously with the Isle of Skye blended Scotch whisky, leaving the fish soaking in a pool of liquid.

Cover the dish and leave the fish for 24 hours in your refrigerator, or in a cold larder.

Turn the fish over in the whisky and leave for a further 24 hours, covered in a cold place as before.

Prepare the cure mixture as follows, just before you remove the salmon from the refrigerator after it has been soaking in the whisky for 48 hours.

First, crush the juniper berries with a mortar and pestle.

Roughly chop the 1 pack of fresh dill and chervil, plus the fennel if available.

Finely zest the lemon rind.

Place the sugar, salt, chopped herbs, lemon zest and juniper in a food processor and whiz until it is ground together and resembles wet, green sand in texture.

Remove the salmon from the tray on to a board and massage the residual whisky well into both sides of the fish, beginning with the skin side first. Use as much liquid as possible.

Return to the dish, skin side down. Any leftover whisky juices can be retained and refrigerated to use for serving.

Cover the salmon flesh all over with the sugar, salt and herb mixture.

Cover with cling-film and return to the refrigerator for a further 24 hours minimum.

The cure has the effect of “cooking” the fish to a firm texture.

When it feels firm to touch, remove from the dish and wash under gently running cold water.

Pat the fillet dry and wrap it in cling-film.

Return to the refrigerator before serving. It will keep for up to 5 days and can be cut as required.

Just before serving, finely chop the second packet of fresh dill and cover the flesh with it.

Slice the salmon thinly and serve, brushed with a little of the whisky liquor reserved earlier.

The Three Chimneys and House Over-by, Colbost, Dunvegan, Isle of Skye IV55 8ZT • Tel: +44 (0)1470 511258 • eatandstay@threechimneys.co.uk

Ian Macleod Distillers Ltd, Russell House, Dunnet Way, Broxburn EH52 5BU, Scotland • Tel: +44 (0)1506 852205 Fax: +44 (0)1506 856434 • info@ianmacleod.com www.ianmacleod.com