

FORTISSIO LUNGO GRAVLAX SALMON

🕒 30 + 🍷 Medium

MATERIALS

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

INSPIRATIONS



LET'S MAKE IT!

- **Salmon** 1 salmon of 6 kg 3 oranges 3 limes 3 lemons 2 kg of coarse salt 2 kg of sugar 5 x 40 ml of Fortissio Lungo
- Mix salt, sugar, coffee and grated lemons
- Cover salmon fillets with the mix
- Marinate 10 hours
- Slice salmon and marinate again in olive oil for 1 hour at 38°C
- **Sauce** 200 g of white chocolate 3 x 40 ml of Fortissio Lungo 100 g of heavy cream 5 g of whisky 6 g of salt 3 g of ground freshly cardamome Warm heavy cream and pour on the rest of ingredients
- Let cool
- **Crisps** Thinly slice potatoes and fry in oil, 120°C