



Irish Whiskey Cured Salmon

Clotted Cream & Brown Bread

Recipe Courtesy of

Peter X. Kelly

Xaviars Restaurant Group

2 Lbs Salmon filet or Steel Head (cut in 2 equal size pieces)

1/2 Cup Kosher Salt

1/2 Cup Sugar

2 Tb. Toasted & Cracked Coriander Seed

1 Tsp. Cracked Black Pepper

1 Lemon Finely Grated

1/4 Cup Irish whiskey

1/2 Cup Chopped Fennel Froinds (may substitute Dill)

Brown Bread

Clotted Cream

To prepare:

Lay the two sides of salmon out, skin side down. Combine salt & sugar and sprinkle generously over Salmon. Sprinkle with coriander & black pepper. Drizzle Irish Whiskey over salmon. Using a micro grater, grate lemon peel over both sides of salmon and sprinkle with chopped fennel.

Lay one side of salmon over the other to form a sandwich pressing lightly, skin side out. Wrap firmly in plastic wrap and place a weight on top (1 lbs can will work) and refrigerate 2 days.

Unwrap separate sides and rinse under cold running water.

Pat salmon dry.

Thinly slice salmon and place atop brown bread.

Drizzle a little clotted cream on each canapé.