

<b>Ingredients</b>	<b>Grams</b>	<b>Ounce</b>	<b>Each</b>	<b>Baker's %</b>
Salmon Fillet, Skinless	900	32		
Coriander Seed, Whole			2-TBSP	
Coarse Salt			1/4-CUP	
Sugar, Granular			1/3-CUP	
Black Peppercorns, Cracked			1/4-CUP	
Fresh Dill			1-Bunch	
Optional: Lemons			2-Ea.	
Sliced very thin, mandoline.				

**Procedure:**

- 1). Dry toast coriander seeds in a small saute pan, over moderate heat until fragrant. Crush in mortar and pestle or with bottom of heavy pan. Mix with salt, pepper and sugar. Reserve.
- 2). Lay salmon fillet on board and slice in half lengthwise, as if slicing open a sandwich roll. Lay side by side, fresh side up.
- 3). Divide the spice mixture in half and sprinkle one half of the mixture over both salmon pieces.
- 4). If using the lemon, place a single layer over spice mixture on both pieces.
- 5). Place half the bunch of dill on one side of salmon.
- 6). Place the second piece of salmon atop the piece with dill, forming a sandwich. To keep even, place thick end to thin end of fillets when doing this.
- 7). Evenly coat outside of salmon with remaining spices mix and dill and tightly wrap in double thickness of plastic wrap.
- 8). Place wrapped salmon in a hotel pan and top with weight, canned goods work fine for this.
- 9). Refrigerate for 3 days, turning the fish every 12 hours.
- 10). To serve, pull off the dill, lemon (if used) and scrape off the spices. Slice as thinly as you can, keeping the slices intact.