Scandinavian marinated salmon with potato salad

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Ingredients

Salmon and marinade

- Salmon fillet
- 500 g water
- 50 g honey
- 25 g salt
- Some crushed fennel seeds and black pepper
- Grated lemon peel
- ½ lemon juice

Potato salad

- Boiled fresh potatoes (preferably small, with a smooth skin)
- Chopped celery stalks (gives a great crunch)
- Fresh dill and parsley
- Sour cream
- A pinch of salt
- Extra virgin olive oil for serving

Instructions

Marinating

1. Dissolve salt and honey in water, squeeze lemon juice, add zest, crushed fennel and pepper.
2. Dip the salmon in this liquid.
3. Cover and refrigerate for 6-8 hours.

Salad and serving

4. Preparation: Cut boiled and cooled fresh potatoes into larger pieces, mix with chopped celery stalks, herbs, sour cream and salt.

5. Drain the marinated salmon and cut into thin slices. Sprinkle with fresh dill and drizzle with good quality extra virgin olive oil (EVOO). Serve alongside fresh potato salad.

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