

## Homemade salmon marinade

When fennel, oranges and fresh dill are available in the Golfhotel kitchen, salmon can't be far away either. Because it has been prepared for smoking with the homemade marinade for 25 years. We'll tell you the recipe so you can have a bit of the Golfhotel at home too.

1 kg	salmon back or fillet
60 g	salt
45 g	sugar
30 g	paprika powder
100 g	fennel raw
1	orange
1	lemon
2	sprigs fresh dill

- ❖ Rinse the salmon back or fillet with cold water and place on a board.
- ❖ Mix salt, sugar and paprika powder well.
- ❖ Cut the fresh fennel, orange and lemon into very fine strips and add to the powder. Rub well with your hands.
- ❖ Place the dill on the salmon and rub the whole salmon generously with the marinade. Leave in a cool place or in the fridge for 24 hours.
- ❖ Remove the orange, lemon and fennel strips and the dill. Carve or slice the salmon as desired.
- ❖ Serve with toast and horseradish or a mustard and dill sauce.

Enjoy the marinated salmon!

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