



Culinary Academy

Beetroot Graved Cod

By Igor Sapega

№ #0002

Ingredients

500 g Cod fillet
2 tablespoons salt
1 tbsp grated lemon
2 beetroots
6 cl vodka
2 eggs
1 teasp Dijon
1 tablesp vinegar
2,5 dl rapeseed oil
10 g horseradish
Fresh dill
Salt
Pepper

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Beets not only give taste but also color the salmon beautiful red-pink. An effective trick that gives the classically pickled salmon a twist. Drizzle dill oil over the beetroot salmon for extra flavor and creaminess.

Vision

With my vision, I'm sharing simple and good recipe for graved cod. This is a basic recipe with salt, sugar, and spice it up with vodka and dill that are perfect for Eastern, Christmas or other festive.

Graved Cod

Mix sugar, salt, vodka and lemon zest in a bowl. Peel the beets. Roughly grate them and mix with the sugar mixture. Put the Cod in a mold. Rub the sugar mixture around. Put in the fridge for 1-2 days. Turn the Cod after half the time. The digging time of the cod can vary. If the piece is a little thinner, it is enough to dig it for 1 day. If it is a little thicker, 2 days are needed.

Mayonnaise

Tip the egg yolks and mustard into a bowl, season with salt and pepper and whisk together until completely combined. Whisking constantly, add a small drop of oil and whisk until completely combined, then add another drop and continue a drop at a time until the yolks and oil combine and start to thicken. Once you're confident the oil and eggs are coming together you can add the oil a bit more at a time, but be patient, as adding the oil too quickly will cause the mayonnaise to split and curdle. Once all the oil has been whisked into the eggs and you have a thick, spoonable mayonnaise, whisk in the vinegar and grated horseradish and season to taste.



Fennel Crudit 

Trim the base of the fennel bulb and then halve and core it. Position one fennel half base side down on the mandoline or slicer. Using a fluid motion, slide the fennel back and forth across the blade, allowing the shavings to fall on the cutting board. Keep going until the fennel becomes difficult to hold. Add in water with ice, let them rest in fridge until they start to be curly and fresh.

Service

Make sure you have prepared all above the list. as garnishes to be shown more bright. table and begin to plate up.

- Scrape the beetroot mixture.
- Slice the Cod thinly.
- Drizzle over the horseradish mayonnaise
- *Divide hand-picked dill leafs*
- Lemon wedges



Beetroot graved cod

Purple coloured and graved cod by beetroot and water, horseradish mayonnaise, ofinely shaved fennel crudité and carefully hand picked herbs.