



STREET  
WINERY

## Trout Gravlox

**Pairs with:** June's Vineyard Riesling or Cuvée Rosé

### Ingredients:

1 lb (454g) trout fillet x 2, skin on, pin bones removed  
¾ cup sea salt  
½ cup white sugar  
¼ teaspoon of ground cardamom

### Directions

1. Mix salt, sugar and cardamom together
2. Sprinkle the salt evenly over the fillet, adding a bit more to the thicker parts and less to the thinner. Then place the two fillets together like a sandwich with the salt as the middle.
3. Sprinkle the mixture over both skin sides of the fillet.
4. Wrapped tightly in plastic wrap and leave a weight on top in fridge. Plates work best
5. Place on a clean plate and cure in the fridge for 48 hours.
6. After 48 hours, unwrap your gravlox, rinse, slice very thinly on an angle and serve!

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