



# Gravlax

Gravlax is a **Nordic dish** consisting of **raw salmon** cured in **salt**, **sugar**, and **dill**. Gravlax is usually served as a **starter**, sliced very thinly and accompanied by **hovmästarsås** (literally: 'steward sauce', also known as *gravlaxsås*). This is a **dill** and **mustard sauce** to be spread either on **rye bread** or on **boiled potatoes**.



Click on the picture for  
a video of this **RECIPE**

