



**HAYES & HAYES**  
O U T F I T T E R S

***GRAVLAK***

INGREDIENTS:

- ★ Fresh salmon (1 lb)
- ★ Coarse salt (half cup)
- ★ Brown sugar (2 tbsp)
- ★ Fennel bulb (1 unit)
- ★ Sage and parsley (1 teaspoon)
- ★ Lemon Zest

DIRECTIONS:

1. Clean the salmon, put on an aluminum foil add the brown sugar, the salt, the herbs and the lemon zest. Let it marinate for 48 hours.
2. Take out the aluminum foil , wash with water and put on top of it lemon zest, lemon juice (1 unit) and herbs.
3. Serve with green salad and cream cheese

**Chef: Enzo Brizuela**