

Minute recipe

Cured Salmon Morsels

Gravlax is one of my favorite horsd'oeuvres, and I usually present it on buttered bread or cucumber slices. One day when I was slicing salmon, I decided to cut some of it into small cubes, quickly cure them, and serve them on toothpicks. I season the cubes first with salt and pepper, roll them in chopped herbs, and sprinkle on some extra virgin olive oil. These only take a minute to prepare. The fresher the salmon, the more outstanding the finished morsels. Start with about **8 ounces of completely cleaned salmon**, and cut it into 1-inch cubes. You should have about 30 pieces. Sprinkle with about **3/4 teaspoon of salt, 1/2 teaspoon sugar, and 1/2 teaspoon freshly ground black pepper**. Toss the cubes together in a small bowl, and let cure for about 10 minutes. Meanwhile, finely chop some **fresh herbs (chives, tarragon, and parsley, if you like)**. Toss the salmon pieces with the herbs to coat them well, and arrange them on a serving plate. Stick a toothpick in each cube, sprinkle with the **best possible quality extra virgin olive oil**, and serve.