

Beluga Misiraq

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Beluga Misiraq can be made in various ways. In this recipe, Enosie Ottokie shows two ways, one with the skin and the other without. Beluga Misiraq is used with any type of country food.

INGREDIENTS

Beluga (skin or no skin)

TOOLS

Knife or ulu

Til foil

Cutting board

Large bowl or pot

Fork

Cutting board





METHOD ONE - WITH SKIN

1. Cut up beluga skin into small pieces, leaving a bit of fat
2. Put pieces in a bowl
3. Cover with foil
4. Use a fork to make enough holes in the foil to let air in
5. Put in a cool, dry place (ex. cupboard under the sink, with no heating pipes)
6. Leave for up to 7 days; stir it every 2 days so it ferments evenly
7. By looking at it you can tell if it's done; do taste tests to make sure it's at the level of bitterness that you like, so it's just right

METHOD TWO - WITHOUT SKIN

1. Remove the skin and cut the fat into tiny pieces so that it's easy to break up when making the oil
2. Put thicker layers of fat on top, not underneath
3. Wait until the fat is fermented before taking out the oil
4. After fermentation, once bitterness is just right, scrape all oil from the fat into a container and place the oil in freezer
5. The oil in the container becomes a dip once it's frozen completely

