

Classic smoked trout



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This recipe is available for:

- Convotherm maxx pro



Accessories:

1/1 GN Stainless-steel rack, electropolished, Flat, 3001075

PROFILE

-  Chilled 4°C
-  0 Pieces
-  From Scratch

Stage 1
100 °C

-  Smoke
-  00:20 | -

RECIPE

Ingredients

	each	Fresh trout
1	pcs	Garlic bulb
1	bunch	Dill
10	pcs	Juniper berries
10	g	Allspice
10	pcs	Bay leaves
	tbs	Peppercorns
6	l	Water
0.39	kg	Salt

1. Food Preparation

1. Cut the garlic bulb into 4 slices and put them in a 100mm GN tray. 2. Coarsely chop the bunch of dill and put it together with the bay leaves in the tray. 3. Add pepper, juniper berries and allspice crushed. 4. Add the salt and pour in 6 liters of water. 5. Stir until the salt is completely dissolved. 6. Now put the cleaned trout into the broth and keep it in the cold storage overnight. 7. The next day, remove the trout from the broth and rinse well with water. 8. Now the trout can be put on the smoking hooks.

2. Cooking Instruction

Now start the maxx pro with the smoking profile. 1. Hot smoking 100°C hot air for 20 min. 2. Message or reporting step for trout loading (original: Meldeschritt zum Forellen Beschieken) 3. Hot smoking 50°C hot air for 35 min. Put the smoking box with the 6 pcs apple cookies on the heater and put a stainless steel grate in the top slot and start the profile. After 20 min at the signal step, open the door and hang the trout with the hooks on the grate with some distance. Trout are now hot smoked for 35 min with the remaining heat. After smoking, carefully unhook the trout and remove the smoking box. Trout can now be served directly in whole or filleted. They can also now simply be stored in cold storage for a few days.

3. Food Serving Instruction

Cream horseradish and jacket potatoes.