

Smoked Salmon



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This recipe is available for:

- Convotherm 4
- Convotherm maxx pro

Accessories:

1/1 GN Baking/frying basket, non-stick coating, 40 mm deep, 3055637

PROFILE

- Chilled 4°C
- 2 Pieces
- From Raw

Stage 1
0 °C

Smoke
01:00 | -

RECIPE

Ingredients

- 2 pcs Salmon Fillet
- 50 g Sea Salt
- 100 g Sugar
- 4 pcs Lemon Skin, chopped
- 4 pcs Lime Skin, chopped
- 4 pcs Orange skin, chopped
- 50 g Dill Leaf, chopped
- 2 tbs Black Pepper Powder
- 2 tbs Star Anis
- 1 tbs Clove

1. Food Preparation

Place Salmon in GN 1/1 skin face down, cover and rub with all ingredients, cover with plastic wrap, leave in chiller for 48 hours. Take out, discard all marinate ingredients, wash the salmon thoroughly and pat dry. Arrange the fillet in Frying basket.

2. Cooking Instruction

Place Smoke Brickets (4 pcs), preheat oven as per oven setting, place ice cube in GN 1/1.

3. Food Serving Instruction

Served as Individual Sliced or as part of a salad