

Cold Smoked Salmon



L 19:20




This recipe is available for:



- Convotherm 4
- Convotherm maxx pro



Accessories:

- 1/1 GN Granite enamelled tray, 60 mm deep, 3013030
- 1/1 GN Stainless-steel rack, electropolished, Flat, 3001075

P R O F I L E

-  Chilled 4°C
-  0 Full Trays
-  From Scratch

 Smoke
 01:30 | -

 Combi-steam
 00:30 | -

 1
 1

Stage 1
0 °C

Stage 2
85 °C

R E C I P E

Ingredients

1	pcs	Atlantic Salmon
1,15	kg	Sugar, granulated
450	g	Salt, Kosher course ground
115	g	Paprika, ground (optional)
115	g	Garlic, granulated
4-6	each	Bradley - Apple Smoker Pucks

1. Food Preparation

1. Mix below ingredients thoroughly for curing 2. Coat the bottom of a 2" hotel pan with the curing mix 3. Place the salmon filet skin side down on curing mix 4. Liberally cover the flesh side of the salmon with remaining curing mix 5. Cover with plastic film and place in refrigerator to cure for 12-24 hours 6. Remove from cooler and rinse thoroughly 7. Allow to air dry under refrigeration for at least 12 hours and up to 24 hours – tip: speed this process by placing directly in the airflow in refrigerator –This step is crucial to creating a pellicle for the smoke to adhere to

2. Cooking Instruction

Follow Convotherm 4 cook profile below ** Be sure to add a tray of ice cubes on the bottom rack in oven to perform a true cold smoke environment** See image above for reference

3. Food Serving Instruction

Serve this smoked salmon with your favorite accompaniments. The salmon will pair well with greens, pickled vegetables, aioli and a crisp crostini.