

Smoked Sea Salt



20:48

This recipe is available for:

- Convotherm 4
- Convotherm maxx pro

Accessories:

1/1 GN Granite enamelled tray, 40 mm deep, 3004034

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- Ambient
- 0 Full Trays
- From Scratch

Stage 1
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Smoke
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Ingredients

1,13 g Sea Salt

1. Food Preparation

Pour 2.5 lbs. of salt per standard sheet pan Smoke (4 Bradley Smoke Pucks) When finished, mix salt to incorporate flavor

2. Cooking Instruction

Single stage smoking

3. Food Serving Instruction

Use to add smoke flavor to any dish.