

Hot smoked, grilled salmon

Cuisine: English

Food category: Fish



Author: Phil Smith
Company: Retigo



Program steps

Preheating: 235 °C

1

 Hot air

 50 %

 Termination by core probe temperature

 70 °C

 220 °C

 80 %



Ingredients - number of portions - 4

Name	Value	Unit
salmon fillet with skin	4	pcs
olive oil	10	ml

Nutrition and allergens


Allergens: 4
Minerals: Ca, Fe, K, Mg
Vitamins: A, D, E, K

Nutritional value of one portion	Value
Energy	0 kJ
Carbohydrate	0 g
Fat	0 g
Protein	0 g
Water	0 g

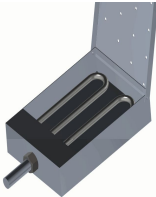
Directions

Pre heat the oven with the smoker inside and set to low smoke.
Once pre heated, place the salmon fillets onto the Vision Express grill and insert the food probe.
Once cooked, serve with roasted new potato's and steamed greens.

Recommended accessories



Vision Express Grill



Vision Smoker