


# Hot Smoked Salmon

Cuisine: **Japanese**  
Food category: **Fish**




Author: **Samuel Ashton**  
Company: **Retigo UK**





## Program steps


Preheating: 135 °C


1 Fish 150g


 Hot air


 0 %

 Termination by time

 00:15 hh:mm

 120 °C

 70 %



Ingredients - number of portions - 1		
Name	Value	Unit
Salmon fillet with skin	150	g
Angel hair noodle	70	g
Wasabi	10	g
Mayonnaise	40	g
Kimchi crumb	10	g
Lemon	1	pcs

Directions

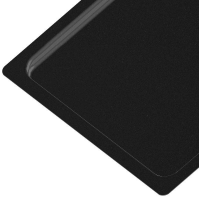
1. Place Salmon on GN tray and season with salt, Pepper, lemon juice

2. place in Retigo oven with Vision Smoker in the bottom on medium burn setting


3. On main screen, Press Extras- Smoking- Fish 150g - Start

Suggested Garnish  
Angel hair noodle, Kimchi crumb, Wasabi mayonnaise

## Recommended accessories



Vision Bake



Vision Smoker