

Salmon with vegetables in papillote

Cuisine: **Other**

Food category: **Fish**



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Company: **Retigo**



Program steps

Preheating: 150 °C

1

Combination

50 %

Termination by time

00:18 hh:mm

160 °C

100 %

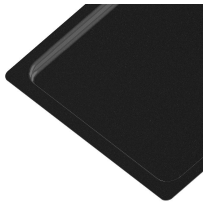
Ingredients - number of portions - 5		
Name	Value	Unit
salmon fillet with skin	1000	g
butter soft	125	g
lovage	1	pcs
salt	1	g
lemon	1	pcs
freshly ground black pepper, ground	1	g
zucchini	1	pcs
aubergine	1	pcs
onion	1	pcs

Nutrition and allergens	
Allergens: 4, 7	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, B6, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	635.7 kJ
Carbohydrate	0.2 g
Fat	54.8 g
Protein	36.2 g
Water	0 g

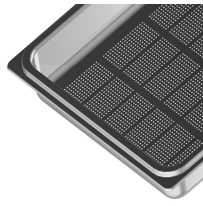
Directions

1. Rinse the salmon and leave the skin on. Salt and pepper.
2. Spread squares of baking paper on the table and place vegetables, which we also salt and pepper. You can use whatever vegetables are in season (asparagus, new potatoes, broccoli, cauliflower, etc.).
3. Place the salmon on top of the vegetables and cover with herbs. Add a knob of butter on top.
4. We create a package, which we tie with string and bake according to the program above.

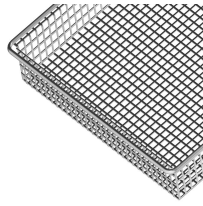
Recommended accessories



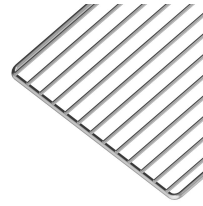
Vision Bake



GN container Stainless
steel perforated



Vision Frit



Stainless wire shelving