


# Baked Salmon

Cuisine: English  
Food category: Fish



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Company: Retigo





## Program steps


Preheating:


215 °C

1


 Hot air


 0 %


 Termination by time

 00:05

hh:mm

 200 °C

 100 %



## Ingredients - number of portions - 10

Name	Value	Unit
salmon fillet with skin	10	pcs

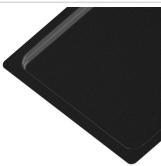
## Nutrition and allergens

Allergens: 4 Minerals: Vitamins:	
Nutritional value of one portion	Value
Energy	0 kJ
Carbohydrate	0 g
Fat	0 g
Protein	0 g
Water	0 g

## Directions

Place the salmon fillets skin side down onto a Vision Bake tray and place into the oven when pre heated.

## Recommended accessories



Vision Bake