


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