

Hot Smoked Salmon

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



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Company: **Retigo UK**



Program steps

Preheating: 135 °C

1Fish 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

Nutrition and allergens	
Allergens: EGG, Fish, GLUTEN, SOY Minerals: Calcium, Magnesium, Phosphorus, Potassium, Selenium Vitamins: B12, D, Folate, Vitamin B6, Vitamin C	
Nutritional value of one portion	Value
Energy	853.6 kJ
Carbohydrate	55.6 g
Fat	51.3 g
Protein	40.5 g
Water	128.6 g

Directions

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

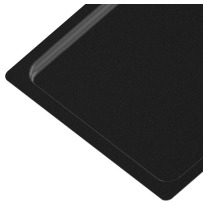
2. place in Retigo oven with Vision Smoker in the bottom on medium burn setting

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

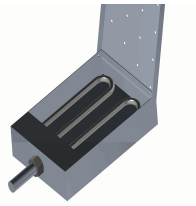
Suggested Garnish

Angel hair noodle, Kimchi crumb, Wasabi mayonnaise

Recommended accessories



Vision Bake



Vision Smoker