

# Hot smoked, grilled salmon

Cuisine: English  
Food category: Fish



Author: Phil Smith

Company: Retigo



## Program steps

Preheating: 235 °C

1

 Hot air

 50 %

 Termination by core probe temperature

 70 °C

 220 °C

 80 %



| Ingredients - number of portions - 4 |       |      |
|--------------------------------------|-------|------|
| Name                                 | Value | Unit |
| salmon fillet with skin              | 4     | pcs  |
| olive oil                            | 10    | ml   |

| Nutrition and allergens                                         |       |
|-----------------------------------------------------------------|-------|
| Allergens: 4<br>Minerals: Ca, Fe, K, Mg<br>Vitamins: A, D, E, K |       |
| Nutritional value of one portion                                | Value |
| Energy                                                          | 0 kJ  |
| Carbohydrate                                                    | 0 g   |
| Fat                                                             | 0 g   |
| Protein                                                         | 0 g   |
| Water                                                           | 0 g   |

Directions

Pre heat the oven with the smoker inside and set to low smoke.

Once pre heated, place the salmon fillets onto the Vision Express grill and insert the food probe.

Once cooked, serve with roasted new potato's and steamed greens.

## Recommended accessories



Vision Express Grill



Vision Smoker