

# Smoked Salmon Crostini

Cuisine: **English**  
Food category: **Fish**



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Company: **Retigo**



## Program steps

1

 Hot air

 50 %

 Termination by time

 00:30 hh:mm

 30 °C

 50 %



| Ingredients - number of portions - 10 |       |      |
|---------------------------------------|-------|------|
| Name                                  | Value | Unit |
| Side of Salmon                        | 1     | pcs  |
| salt, sugar 50/50 ratio               | 750   | kg   |

| Nutrition and allergens                              |           |
|------------------------------------------------------|-----------|
| Allergens:<br>Minerals: Calcium, Sodium<br>Vitamins: |           |
| Nutritional value of one portion                     | Value     |
| Energy                                               | 290250 kJ |
| Carbohydrate                                         | 75000 g   |
| Fat                                                  | 0 g       |
| Protein                                              | 0 g       |
| Water                                                | 0 g       |

## Directions

Pin bone the side of salmon, place in the salt / sugar brine for 24hrs,

After this, pat dry the salmon and leave back in the fridge unwrapped for 12 hrs,

Take a GN container 65mm deep and fill with Ice and place on the top shelf of the oven.

Place a GN shelf underneath this with the smoker on the shelf.

Place the side of salmon into the Vision Frit and put below the smoker and close the door leading the wire from the smoker out of the top of the door.

Set the smoker control box to medium smoke and switch on.

Once the smoker has burned out, approximatly 1 and a half hours, take out the smoked salmon.

Slice and serve on slices of Crostini with lemon

## Recommended accessories



Vision Smoker



Vision Frit



Stainless wire shelving