

Hot smoked salmon paté

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



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Company: **Retigo**



Program steps

Preheating: **65 °C**

1 Using Retigo smoker

 Hot air

 100 %

 Termination by time

 01:00 hh:mm

 65 °C

 40 %



Ingredients - number of portions - 10

Name	Value	Unit
salmon fillet without skin	1	kg
salt, sugar 50/50 ratio	1	kg

Name	Value	Unit
soft cream cheese (philadelphia, ...)	400	g
horseradish cream	100	g
lemon juice and zest	1	pcs
flat-leaf parsley	80	g
salt, pepper	5	g

Nutrition and allergens

Allergens: Fish
Minerals: Ca, Calcium, Cu, F, Fe, I, Mg, Mn, Na, P, Phosphorus, Potassium, Se, Selenium, Sodium, Zn
Vitamins: A, B, C, D, E, K, Vitamin B12, Vitamin C, Vitamin D

Nutritional value of one portion	Value
Energy	1119.8 kJ
Carbohydrate	103.6 g
Fat	25.5 g
Protein	25.7 g
Water	71.5 g

Directions

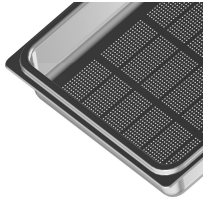
First cure salmon fillet using 500 g of salt and 500 g of caster sugar. Mix together and cover salmon fillet from both sides for few hours. Wash and pat dry.

Set our premium combi oven with retigo smoker and smoke the fillet for 1 hour using highest smoke setting.

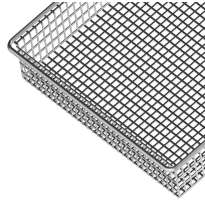
After smoking let it cool. Using food processor add smoked salmon torn into small pieces along with cream cheese, horseradish, lemon zest and juice, chopped parsley and season with salt and pepper.

Give it a quick blitz, not too long just so it is all mixed through. Check seasoning and serve ideally with rye toast and capers.

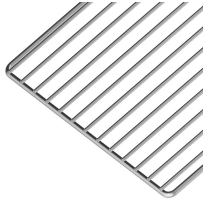
Recommended accessories



GN container Stainless
steel perforated



Vision Frit



Stainless wire shelving