

grilled salmon fillet, tagliatelle, vegetables, lemon foam

Cuisine: German
Food category: Fish





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Company: RETIGO Deutschland GmbH

Program steps									
1	 Hot air	 0 %	 Termination by time	 00:05 hh:mm	 220 °C	 100 %			
2	 Steaming		 Termination by time	 00:05 hh:mm	 99 °C	 50 %			
3	 Combination	 30 %	 Termination by time	 00:05 hh:mm	 130 °C	 80 %			

Ingredients - number of portions - 10		
Name	Value	Unit
grilled salmon fillet with skin		
Salmon sides with skin	2	pcs
olive oil	30	ml
sea salt	20	g
Lemon pepper	10	g

Seasoned butter		
Name	Value	Unit
Butter	500	g
xanthan gum	5	g
Salt	10	g
ground white pepper	5	g
sugar	10	g
chopped herbs	10	g

Tagliatelle		
Name	Value	Unit
Tagliatelle	1	kg
Salt for the cooking water	20	g
Seasoned butter	200	g

Directions

The fresh salmon sides with skin to be cleaned, if necessary remove the bones and cut into portions.

Season the salmon and grill it in a preheated combi steamer at 220°C dry heat on an AMT grill plate with the skin side up for 5 minutes.

Afterwards, quickly chill or shock-freeze the salmon.

For the seasoned butter, warm the butter and incorporate the xanthan using an immersion blender.

Divide the butter, seasoning only for the tagliatelle with salt, for the vegetables add salt, pepper, and sugar, and possibly chopped herbs.

Cook the tagliatelle al dente in boiling salted water, drain, and toss with the seasoned butter. Quickly chill immediately to retain the bite. Dill oil can also be used instead of the seasoned butter.

Cut the vegetables into slices or dice as desired. Steam in the combi steamer at steam 99°C for 3-5 minutes, depending on the desired cooking point, toss with seasoned butter, and quickly chill.

Vegetables		
Name	Value	Unit
Chantenay Carrots	2	pcs
zucchini	1	pcs
Kaiserschmarrn	30	pcs
yellow bell pepper	2	pcs
red pepper	2	pcs
cherry tomatoes	10	pcs

Lemon foam		
Name	Value	Unit
fish stock	500	ml
white wine	200	ml
double cream	200	ml
Lemon juice	100	ml
Nolly Prat	50	ml
Salt	10	g
sugar	10	g
Cayenne	5	g
cornstarch	20	g

Nutrition and allergens	
Allergens: Dairy, DAIRY, EGG, Fish, GLUTEN Minerals: Ca, Calcium, Fe, Iron, K, Magnesium, Manganese, Mg, Phosphorus, Potassium, Selenium, Sodium, Sodium: 38758 mg, Zinc Vitamins: A, B6, C, D, E, Folate, K, Niacin, Riboflavin, Thiamin, Vitamin A, Vitamin B12, Vitamin B6, Vitamin C, Vitamin D, Vitamins A	
Nutritional value of one portion	Value
Energy	2043.9 kJ
Carbohydrate	80.7 g
Fat	57.9 g
Protein	14.1 g
Water	13 g

For the lemon foam, bring fish stock, white wine, and cream to a boil and reduce slightly. Season with lemon juice, Nolly Prat, salt, sugar, and cayenne. Thicken with a little cornstarch or xanthan. Pour the sauce into an ISI bottle and charge with 1-2 cartridges, depending on the size of the bottle. Keep warm in a bain-marie until serving.

During service:

Run the combi steamer in insertion-timer mode at combi steam 130°C, 30% humidity, and 80% fan speed.

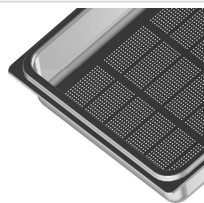
Twist one portion of tagliatelle with a meat fork or tweezers and place it in the center of a plate. Insert the vegetables alongside the pasta. Place the grilled (thawed) salmon fillet on the tagliatelle. Regenerate the plate in the combi steamer for 4-5 minutes (depending on the thickness of the salmon fillet).

Carefully distribute the lemon foam from the ISI bottle over the salmon and pasta, and garnish with herbs, lemon zest, etc.

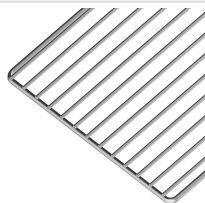
Recommended accessories



Vision Grill Diagonal



GN container Stainless
steel perforated



Stainless wire shelving