Salmon Filet in Stock or White Wine

eikon e2s

00:45

This recipe is available for:
- eikon® e2s SP (1000W)
- eikon® e2s HP (2000W)

Accessories:
Half Size Deeper Cooking Tray 32Z4097 (Red), 32Z4098 (Green), 32Z4099 (Blue)

PROFILE

275 °C
Chilled 4°C
1 Piece
From Raw

Stage 1
00:45
10 %
100 %

RECIPE

Ingredients

150	g	Salmon Steak
1	pinch	Salt & Pepper
50	ml	White Wine or Fish Stock

1. Food Preparation
Season the Salmon with salt and pepper and place it with the white wine or fish stock on the tray.

2. Cooking Instruction
Cook as per oven profile.

3. Food Serving Instruction
Remove the cooked food from the tray and serve.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.