


## 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)

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-  275 °C
-  Chilled 4°C
-  1 Piece
-  From Raw

Stage 1

-  00:45
-  10 %
-  100 %

R  
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### 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.