


Salmon Filet in Stock or White Wine

eikon® e2s

 01:00







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

-  01:00
-  10 %
-  100 %

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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.