

Salmon in puff pastry

Cuisine: **French**
Food category: **Fish**

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Company: **Retigo**



Program steps

Preheating: 195 °C

1

Hot air

0 %

Termination by time

00:20 hh:mm

180 °C

100 %

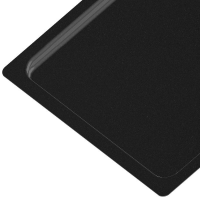
Ingredients - number of portions - 10		
Name	Value	Unit
salmon	2000	g
puff pastry	500	g
salt	20	g
spinach leaves	500	g
olive oil	70	ml
chicken eggs	40	g

Nutrition and allergens	
Allergens: 1, 3, 4 Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	621 kJ
Carbohydrate	18.4 g
Fat	39.2 g
Protein	48.5 g
Water	0 g

Directions

From the salmon, we remove the bones, rinse, dry, and cut into 10 equal fillets. We brush the salmon with oil and season with salt. On the rolled-out puff pastry, we place the salmon fillet, part of the seasoned spinach, and wrap it up. We brush with egg, bake until golden.

Recommended accessories



Vision Bake



Enameled GN container