

Baked Salmon

Cuisine: English
Food category: Fish



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Program steps

Preheating:

215 °C

1

 Hot air

 0 %

 Termination by time

 00:05 hh:mm

 200 °C

 100 %



Ingredients - number of portions - 10

Name	Value	Unit
salmon fillet with skin	10	pcs

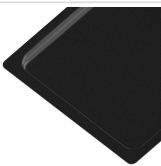
Nutrition and allergens

Allergens: 4 Minerals: Vitamins:	
Nutritional value of one portion	Value
Energy	0 kJ
Carbohydrate	0 g
Fat	0 g
Protein	0 g
Water	0 g

Directions

Place the salmon fillets skin side down onto a Vision Bake tray and place into the oven when pre heated.

Recommended accessories



Vision Bake