





















grilled salmon fillet, tagliatelle, vegetables, lemon foam

Cuisine: **German**
Food category: **Fish**





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Program steps									
1	 Hot air	 0 %	 Termination by time	 00:05 hh:mm	 220 °C	 100 %			
2	 Steaming		 Termination by time	 00:05 hh:mm	 99 °C	 50 %			
3	 Combination	 30 %	 Termination by time	 00:05 hh:mm	 130 °C	 80 %			

Ingredients - number of portions - 10		
Name	Value	Unit
grilled salmon fillet with skin		
Salmon sides with skin	2	pcs
olive oil	30	ml
sea salt	20	g
Lemon pepper	10	g

Seasoned butter		
Name	Value	Unit
Butter	500	g
xanthan gum	5	g
Salt	10	g
ground white pepper	5	g
sugar	10	g
chopped herbs	10	g

Tagliatelle		
Name	Value	Unit
Tagliatelle	1	kg
Salt for the cooking water	20	g
Seasoned butter	200	g

Directions

Clean the fresh salmon fillets with skin, remove any remaining bones, and cut into portions. Season the salmon and grill it skin-side up in a preheated combi steamer at 220°C (428°F) on an AMT grill plate for 5 minutes. Immediately cool or freeze the salmon. For the seasoned butter, warm the butter and blend in the xanthan gum with an immersion blender. Divide the ingredients: season the tagliatelle with salt only, and season the vegetables with salt, pepper, sugar, and optionally chopped herbs. Cook the tagliatelle in boiling salted water until al dente, drain, and toss with flavored butter. Chill immediately to retain its crispness. Dill oil can be used instead of flavored butter. Slice or turn the vegetables as desired. Steam in a combi steamer at 99°C for 3-5 minutes, depending on the desired doneness. Marinate with herbed butter and immediately rapid chill. For the lemon foam, bring fish stock, white wine, and cream to a boil and reduce slightly. Season with lemon juice, Noilly Prat, salt, sugar, and cayenne pepper. Thicken with a little cornstarch or xanthan gum. Transfer the sauce to an ISI whipper and charge with 1-2 cartridges, depending on the size of the whipper. Keep warm in the bain-marie until ready to serve.

During service:

Run the combi steamer in rack-timer mode at 130°C, 30% humidity, and 80% fan speed.

Vegetables		
Name	Value	Unit
Chantenay Carrots	2	pcs
zucchini	1	pcs
Kaiserschmarrn	30	pcs
yellow bell pepper	2	pcs
red pepper	2	pcs
cherry tomatoes	10	pcs

Lemon foam		
Name	Value	Unit
fish stock	500	ml
white wine	200	ml
double cream	200	ml
Lemon juice	100	ml
Nolly Prat	50	ml
Salt	10	g
sugar	10	g
Cayenne	5	g
cornstarch	20	g

Nutrition and allergens	
Allergens: Minerals: Vitamins:	
Nutritional value of one portion	Value
Energy	1509.9 kJ
Carbohydrate	2.6 g
Fat	40 g
Protein	0.8 g
Water	0 g

Recommended accessories



Vision Grill Diagonal



GN container Stainless steel perforated



Stainless wire shelving

Twirl a portion of tagliatelle with a meat fork or tweezers and arrange it in the center of a plate. Tuck the vegetables into the pasta from the side. Place the grilled (thawed) salmon fillet on top of the tagliatelle. Reheat the plate in the combi steamer for 4-5 minutes (depending on the thickness of the salmon fillet).

Carefully pour the lemon foam from the ISI whipper over the salmon and pasta and garnish with herbs, lemon zest, etc.