



Taste & Technology

Salmon Trout SV

Recipe number:

04.10.047

Starting material:

1000 g Salmon trout

Seasonings & additives:

70 g LAFINESS Dijon

1162350

Processing procedure:

Marinate the trout steaks in the marinade.
Place in the shrink bag, vacuum seal and cook.

Art. No.: 990551 shrink bag 250x450

Preparation:

Cook in a water bath at +47°C for 60 minutes.

Remove the cooked trout from the bag and BBQ on both sides.

EU Food Information Regulation:

Trout, rapeseed oil, table salt, seasoning (contains MUSTARD), Dijon mustard (water, MUSTARD SEEDS, spirit vinegar, table salt), mustard condiment (water, MUSTARD SEEDS, spirit vinegar, table salt, seasoning), spirit vinegar, palm fat, spice extracts (contains MUSTARD OIL)

Analysis:

Calorific value KJ	549 KJ
Calorific value Kcal	131 Kcal
Fat	6.5 g
Saturated fatty acids	1.4 g
Carbohydrates	0.3 g
Sugar	0.1 g
Protein	17.9 g
Sodium	0.4 g
Salt	0.9 g