



DISPLAY CONDITIONS

Room Temperature



FINISHED PRODUCT

Tortilla

SMOKEY SALMON IN TORTILLA CUP

OVERVIEW

19-035

INGREDIENTS

Group 1

Ingredient	KG	%
Pink Salmon	0.400	100.00
Total Weight:	0.400	

Group 2

Ingredient	KG	%
Brown Sugar	0.050	100.00
BAKELS FERMDOR SMOKED	0.030	60.00
Crushed Peppercorn	0.003	6.00
Salt	0.005	10.00
Total Weight:	0.088	

Group 3

Ingredient	KG	%
Fresh Milk	0.400	100.00
BAKELS DAIRY BLEND	0.020	5.00
All Purpose Flour	0.010	2.50
BAKELS FERMDOR SMOKED	0.012	3.00
Total Weight: 0.442		

Group 4

Ingredient	KG	%
White Onion	0.015	-
Capers	0.020	-
Spinach	0.015	-
Black Pepper	0.003	-
Salt	0.003	-
Total Weight: 0.056		

Group 5

Ingredient	KG	%
Mozzarella Cheese	0.200	-
Total Weight: 0.200		

Group 6

Ingredient	KG	%
Tortilla Wrapper	0.270	-
Total Weight: 0.270		

Yield: 80 g / 18 pcs (4 ounce)

METHOD

How to do it:

Dry Brine:

1. Mix all Group 2 ingredients.
2. Rub onto both sides of salmon fillet. Cover completely.
3. Brine for about 8 hours in the fridge.

White Sauce:

1. To make a roux, melt butter in a sauce pan, then add all purpose flour until cooked.
2. Add a dash of Fermdor Smoked.
3. Pour in fresh milk.
4. Continue stirring and simmer for about 10 minutes.

Assembly:

1. Brush tortilla with olive oil and pre-bake in muffin pan until light brown in color.
2. Sauté butter, onion and garlic.
3. Add capers and spinach.
4. Add brined salmon (cubed) and cook until seared.
5. Put prepared salmon filling in pre-baked tortilla cups.
6. Top with white sauce and mozzarella cheese.
7. Bake for 180°C until golden brown in color.
8. Serve hot, with a lemon wedge and parsley.