Bobby Flay-style hot-smoked salmon



Ingredients

4

- 1,000 g salmon, with the skin on
- 100 g Bresc Marinade for pork
- 100 g Bresc Plum and ginger glaze
- 1 cedar-wood board

Preparation method

Soak the cedar-wood board in water for at least 1 hour. Marinate the salmon in the Marinade for pork for at least 12 hours. Prepare the barbecue for grilling on direct heat at 150 °C. Place the salmon on the board, with the skin facing down. Cook the salmon on the barbecue for 10 minutes. Brush the Plum and ginger glaze carefully onto the salmon and allow the temperature to reach 175 °C. Cook again for another 10 to 15 minutes until the salmon's core temperature reaches 50 °C.

Used Bresc products



Bresc Marinade for pork 1000g



Bresc Plum and ginger glaze 450g

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