

SMOKED SALMON TACOS

Prep time: - minutes

Cook time: 5 ½ hours

Serves - people



INGREDIENTS

300g Norwegian Salmon

10g Fresh Dill

Oak & Cherry Smoke Mix

10ml Mirin

Taco Shells

Tomato Salsa

Cream Cheese

INSTRUCTIONS

1. Set up your smoker to approximately 110°C.
2. Chop the dill and generously rub onto the Salmon.
3. Set the Salmon onto wax paper (top and bottom), skin side down. Put into the smoker for 1.5 hours.
4. Rest the Salmon for at least 4 hours in a cool dry area, so that the natural oils enhance the smokey flavour in the salmon.
5. Pull the flesh apart from skin, add into lightly toasted tacos, top with salsa and splash with Mirin.

Together, made better, with you:
