

SMOKED SALMON TACOS



Suitable for a summer afternoon cocktail party!

There's nothing more exotic than a little smoky fish flavour on a warm summer's evening. So, pull out that smoker, pour a glass of chilled wine and get ready for an unforgettable taste sensation. Megamaster's salmon taco recipe is one you'll keep coming back to.

Prep time: 15 minutes
Cook time: 5 1/2 minutes
Serves 4 - 6 people

INGREDIENTS

300 g Norwegian salmon
10 g fresh dill
Megamaster Oak or Cherry Wood Chips
10 ml mirin
Taco shells
Tomato salsa
Cream cheese

INSTRUCTIONS:

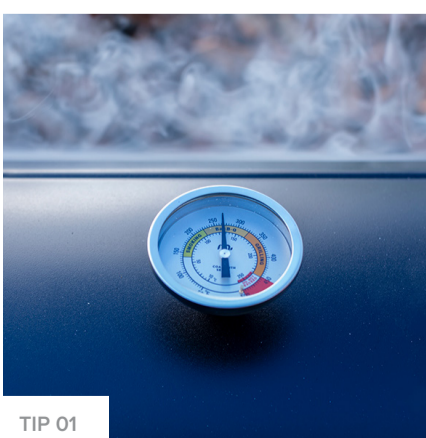
1. Set up your smoker to approximately 110°C.
2. Chop the dill and generously rub onto the salmon.
3. Set the salmon onto wax paper (top and bottom), skin side down.
4. Soak your Megamaster Oak or Cherry Wood Chips in water and add it to your smoker for an extra smokey flavour.
5. Put into the smoker for 1.5 hours.
6. Rest the salmon for at least 4 hours in a cool dry place, so that the natural oils enhance the smokey flavour in the salmon.
7. Pull the flesh apart from the skin and add into lightly toasted tacos. Top with salsa and splash with mirin.

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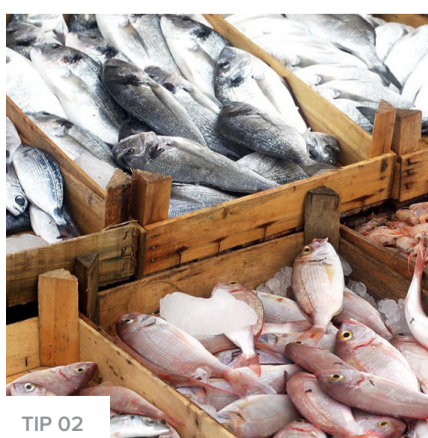


MEGAMASTER RECIPE TIPS



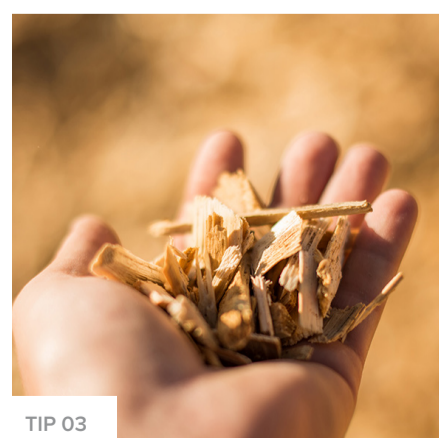
TIP 01

Chef Pro Tip: 110°C is the perfect smoking temperature - low and slow. (Check every 30 minutes, bearing in mind that every time you open the lid, you lose heat.)



TIP 02

Get to know your local fish market monger or deli. Ask them questions about where the fish comes from and how it was caught.



TIP 03

You can use our Megamaster Oak or Cherry Wood Chips for smoking.