

Hot Smoked Salmon

Ingredients: Approximately 60 g Sea Salt flakes 2 Salmon fillets Pinch brown sugar 3-4 Bay leaves 1 Teaspoon coriander seeds For Smoking: 1 level Tablespoon oak wood chips 75mls white wine	Equipment: Smoker Blue chopping board Large knife Measuring spoons Small jug Measuring scales 2 large plates
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Method:

1. Dry salt the fish first; put the salt on a clean plate, dip the fish into the salt, coating it thickly on all sides, shake off the excess and transfer to a clean plate. Sprinkle fish with a little brown sugar and refrigerate for 5 minutes for very thin steaks and up to 30 minutes for very thick steaks.	3. Place wood chips in the centre of the base of a smoker, insert the drip tray, and pour in the wine and flavorings. Position the wire rack on top of the tray, arrange the fish on the rack leaving space around each one for the smoke to penetrate evenly, and slide on the lid.
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2. Rinse fish under running water; dry with kitchen paper towel, cover with cling film, return to the fridge and leave for 2-3 hours to allow the salt to permeate evenly.

4. Open a window and set the smoker over a moderate heat. As soon as you begin to smell smoke or wisps of smoke appear (after 2-3 minutes), turn the heat to low. Smoke thin fillets for 8-10 minute, medium- thick fillets for 12- 15 minutes and thick fillets for 15-20 minutes.

5. Turn off the heat, wait until there are no more wisps of smoke, then check the fish is cooked through (the flesh should be opaque); if not, smoke for another 5 minutes or until cooked.