

# The Smoke-Immersion

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This process created by BSA for the preparation of smoked salmon is a cold smoking method combined to immersion: the Smoke-Immersion.

## Step 1 – Prepare the ingredients

Put the salmon fillets in the liquid seasoning (skin on top) so that they float



## Step 2 – Leave the salmon fillets in immersion for 36 hours max.



### Step 3 – Rinse the salmon fillets

Remove the salmon fillets from the brine and quickly rinse them under cold water.



Step 4 – Refrigerate the salmon fillets to dry them until the desired texture is obtained.

### Step 5 – Slice and enjoy!

We remind you that it is forbidden to keep sealed smoked fish products in the refrigerator. They must always be stored in the freezer.

