



## Recipes for smoker

### Braised ham on the bone

- In the entire ham on the bone, inject some brine (1) until saturation preferably with a salt pump with needle. Otherwise, let it steeped during 5 days in the brine.
- Let it soak during 2 hours in cold water. Change the water 3 times.
- Strain during 12h in a cold chamber
- Smoke during about 8 hours in continuous
- Braise during 12h at 80°C
- Cut it in slices.

### Steaklet of duck

- Salt the steaklet with salt and seasoning during 8 h: cover each steaklet of duck (up and down)
- Rinse under waterjet
- Strain during 12h in a cold chamber
- Smoke 3 times during 1 hour. Let it dry 3 hours between each smoke

### Chicken chipolatas (for aperitive)

- Take one kilo of sausage meat, 6 shallots, fresh parsley season it with salt, pepper and 4 spices. Chop finely.
- Put it in sausage casing.
- Dry during 2h in a cold chamber
- Smoke 2h in continuous
- Cook 10 min in oven at 180°- 200°C.
- Reheat the chipolatas in boiling water or in oven

### Smoked fillets of trout

- Remove the fillets of the trout
- Salt the fillets: cover each fillet (up and down)
- Let it soak during 1 hour in cold water. Change the water twice
- Strain during 12h in a cold chamber
- Smoke 2h in continuous

### Smoked salmon

- Remove the fillets of a salmon of 2-3Kg.
- Salt the fillets: cover each fillet (up and down).
- Let it soak during 1 hour in cold water. Change the water twice
- Strain during 12h in a cold chamber
- Smoke twice during 2h, with fennel dried in sawdust by letting it dry 3 hours during the 2 smokes

### Vocabulary :

(1) Brine: 5 litres of water + 600g of nitrite salt + 150g of sugar