



Bradan Rost (hot smoked salmon)

Ingredients - for 6 people

2 half sides of filleted skin-on fresh salmon
sea salt

Method

- Dry the salmon by sprinkling salt over the flesh and leaving for 3-4 hours
- Wash the salt off and dab dry with a paper towel.
- Air dry for 1.5 hours

Place your fish in your smoker and smoke for 30-45 mins

Serve with hot dill sauce (see sauces)