

The confit salmon.

Our candied offer you the opportunity to enjoy the salmon parts usually are not offered for tasting, but to help you discover new textures and flavors, a real gourmet product.

Know all our varieties smoked salmon confit.

Candied salmon fin

Cocotxa candied salmon

Galta candied salmon

Morro confit salmon

**SALMON FLAPPER CONFIT****Features**

It is the side flap of the salmon, which stood where just the belly and start the gills.

The combination of different textures containing -meat, fat and gelatine is a very tasty and mellow combination.

Ingredients

Norwegian salmon

Smoked oil, natural smoke

Without preservatives or colorings

Presentation

Vacuum-packed cooking bag 2 units.

Recommendations for consumption

Heat candied salmon fins without opening the bag, for 5 minutes in a water bath at a temperature of 60 ° and 70 ° C

Ideal to combine with lentils, beans or sauteed vegetables.

Conservation between 1 and 3 C.

Expiration 60 days

**SALMON COCOTXA CONFIT****Features**

It is salmon Gill, whose texture is completely gelatinous, for lovers of barbels.

Ingredients

Salmon cococha

Smoked oil, natural smoke

Without preservatives or colorings

Presentation

Cooking bag packaged in 8 units (for this bag need between 100 and 130 kg. Salmon).

Vacuum packed.

Recommendations for consumption

Ideal to take them from the classical form: in clay casserole with garlic and chilli. When the garlic is golden brown remove from heat, pour the cocochas candied salmon, stir and serve.

You can also take the natural, warming, without opening the bag in a water bath at a temperature of 60 ° to 70 ° C.

Otherwise interesting way to enjoy our cocochas breaded salmon is serving.

Conservation between 1 and 3 C.

Shelf life: 60 days



SALMON GALTA CONFIT

Features

Are the cheeks, the cheeks of salmon, with a meaty texture and less fat. Interestingly, the red pigmentation of salmon here is less, and its very light brown.

Ingredients

Norwegian salmon
Smoked oil, natural smoke
Without preservatives or colorings

Presentation

Cooking bag packaged in 8 units (for this bag need between 100 and 130 kg. Salmon).

Vacuum packed.

Recommendations for consumption

Heat the cheek confit salmon, without opening the bag, five minutes in a water bath at a temperature of between 60 ° and 70 ° C.

Ideal to enhance rice, soup or some vegetables.

You can also taste batter.

Conservation between 1 and 3 C.

Shelf life: 60 days



FACE TO SALMON CONFITED

Features

It is the part between the eyes and mouth of the salmon, "salmon nose."

When salmon sensorium, is the only part which does not have scales.

The nose is very gelatinous salmon so is much appreciated by lovers of this texture.

Each salmon 15 kg. Contains 10 to 15 gr. nose.

Ingredients

Norwegian salmon
Smoked oil, natural smoke
Without preservatives or colorings

Presentation

Cooking bag packaging units 8 (this bag need for between 100 and 130 kg. Salmon).

Vacuum packaging.

Recommendations for consumption

Heat the nose of candied salmon, without opening the bag, five minutes in a water bath at a temperature of between 60 ° and 70 ° C.

It is delicious with gill or footer boiled pork, browning in the pan or grilled.

Conservation between 1 and 3 C.

Shelf life: 60 days

