

Raciones para 1

1 slice
Salmon

4
Shallots

3 slices
Lemon

Olive oil

Salt

Dill

1 Spread the baking paper on the countertop and place the salmon slice in the centre, cut in a half the shallots and, over them, place the lemon slices, the dill and the oil.

2 Try to seal the baking paper like a parcel and place it in the fry pan, cover with the lid and bake with low heat for about 15 minutes.

3 Then, remove from the pan, carefully, open the paper and serve with the side dish you choose. We do it with some baked potatoes.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/salmon-al-papillote/>

