

Salmon filet au gratin

Savoury

level 

 1

 25 min



Ingredients

50 ml	Fresubin 2 kcal DRINK Neutral
150 g	salmon, fresh or deep-frozen
30 ml	cream (30% fat) (3 tablespoons)
20 g	grated Emmental cheese (45% fat)
	dill, finely diced, salt, pepper

Nutritional information per serving:

Energy	537 kcal
Protein	41.0 g
Fat	36.0 g
Carbohydrate	12.0 g
Fibre	0.0 g



Alternative products:
Fresubin[®] Energy DRINK

Preparation

Place the salmon filet in a casserole. Mix and season the remaining ingredients and pour over the fish. Sprinkle with the cheese and bake for 15 minutes in a preheated oven at approx. 180 °C.

If you are using deep-frozen salmon, the baking time is increased by 5 to 10 minutes.

TIP:

Garnish with fresh dill before serving. We recommend Basmati rice and a crispy salad as side dish.