

# Plating Guide - Papillote Salmon

Lemon Herb Butter, Baby Vegetables, Fingerlings, Lemon

Heat at 275°F / 135°C for 20 minutes

- Salmon in Parchment
- Baby Vegetables
- Fingerling Potatoes



Garnish Kit (keep cold):

- Lemon
- Fresh Herb Garnish



## Plating Steps

1. Spoon potatoes into center of plate
2. Lay vegetables across center of potatoes
3. Fully unwrap salmon, or partially unwrap and cut excess parchment with scissors (as pictured)
4. It may be necessary to spread the melted lemon herb butter around with spoon to enhance presentation
5. Garnish with fresh herb and section of lemon



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