INDIRECT · EASY

Cedar-Plank Salmon on the Kamado with Mustard, Honey and Dill Glaze

A salmon loin on a soaked cedar plank, glazed with mustard, honey and dill. Indirect at about 180 °C with the dome closed, until 50-52 °C at the core: juicy, opaque-edged and scented with wood.



PREP	COOK	SERVINGS	TEMPERATURE
20 min	**30 min**	**4**	**180 °C**

Ingredients

- **1 ud** red cedar plank, 40 × 15 cm, soaked for 1-2 h (both pieces of salmon fit on it)
- **3 cda** Dijon mustard
- **2 cda** chopped fresh dill, plus a few sprigs to serve
- **1 cda** extra virgin olive oil
- **al gusto** freshly ground black pepper
- **700 g** skin-on salmon loin, evenly about 3 cm thick (2 pieces of 350 g)
- **2 cda** honey
- **1 ud** lemon: juice of half, the other half in wedges
- **1 cdta** flaky sea salt
- **1 carga** lump charcoal (fill the fire box to the edge of the holes)

Method

1 SOAK THE PLANK

Submerge the plank in cold water for at least an hour, ideally two, with a plate or pan on top to stop it floating. If it is new, rinse it first. Meanwhile take the salmon out of the fridge 15 minutes early and pat it dry with kitchen paper.

2 SET UP THE KAMADO INDIRECT AT 180 °C

Fill the fire box with lump, light it in one spot with the bottom vent and top vent open and let it catch well in the centre. Fit the deflector in the indirect position with the grate on top and close the dome. When the chamber is about 20 °C short of target, close the bottom and top vents down to a finger's width and make small adjustments until it settles at 180 °C. It takes about 15-20 minutes.

3 MAKE THE GLAZE

In a bowl mix the mustard, honey, chopped dill, juice of half a lemon and the oil. It should be a glossy paste with no lumps. Taste it: it should be gently sweet and fragrant, because heat mellows it.

4 WARM THE PLANK

Drain the plank. Open the lid with care: lift it about 5 cm for a few seconds before opening fully, to avoid a flare-up from the rush of oxygen. Set the plank in the middle of the grate with no fish, close the dome and leave it 3-5 minutes, until it smells of wood and a thin thread of smoke appears. If a flame catches at the edge, spray it with water.

5 PLACE THE SALMON

On the worktop, season the salmon with salt and pepper and brush the flesh with half the glaze. Open the dome in two stages again, as before, and lay both pieces on the plank end to end, skin side down. Before closing, point the infrared thermometer at the grate and the plank edges: if one edge is already very dark, turn the plank round.

6 COOK WITH THE DOME CLOSED

Close the dome and cook for 8 minutes without opening. Then open with the same care, brush on the remaining glaze and push the probe in from the side into the thickest part of the thicker piece. Close and carry on until it reads 50-52 °C. It usually takes 15-20 minutes in total, depending on thickness.

7 REMOVE AND REST

Open the dome in two stages and lift the plank out with the fish on it, using heat-resistant gloves and a wide spatula underneath; set it on a metal tray, never on wood or a tablecloth, because the underside comes out smouldering. Rest for five minutes: the temperature climbs 2-3 °C and the juices settle.

8 SERVE AND SHUT DOWN

Serve the salmon straight from the plank, with fresh dill and lemon wedges, leaving the skin stuck to the plank as you lift the pieces. Shut the kamado down by closing the bottom and top vents fully. If the underside of the plank is not charred, rinse it, dry it and keep it for a second use.

Editor's tips

- Keep the planks under water with a weight: if they float, only one face soaks and the other burns quickly. Do not wash them with soap, which they absorb; a good hot rinse and thorough drying will do.
- Buy the centre-cut loin of even thickness: the tail is thin and overcooks while the middle is still raw. If all you have is uneven pieces, tuck the thin end under.
- For 50-52 °C use farmed salmon or salmon previously frozen at -20 °C for at least 24 hours, as regulations require for lightly cooked fish because of the anisakis risk. If you are cooking for at-risk groups, go up to 63 °C.

- If the chamber climbs past 210 °C, close the bottom vent a little and let it fall without opening the dome: opening only feeds the fire and puts the plank at risk of igniting.

Gear for this recipe

Kamado Joe Classic III 18"

This is the recipe's kamado: its 46 cm grate takes the 40 × 15 cm plank centred over the deflector, with room for air to move round it. The thick ceramic helps the chamber hold steady when you open the dome to glaze. The honest drawback: it is 127 kilos with the cart, according to Kamado Joe, so settle the spot before buying.

mikamado.es/en/kamados/kamado-joe-classic-iii

Jealous Devil 100% White Quebracho lump charcoal 15.8 kg

Lump from Paraguayan white quebracho, a very dense wood that leaves little ash (around 3%) and has a neutral aroma, so the cedar takes the lead. One load is more than enough for this short cook. The real drawback: it runs hot readily, so close the vents down before you reach 180 °C, and the 15.8 kg bag takes up room.

mikamado.es/en/accesorios/jealous-devil-quebracho-lump-charcoal

Weber Pacific Red Cedar Grilling Planks 40 × 15 cm, Pack of 2

The recipe's planks: Pacific red cedar, 40 × 15 cm, pack of two. The 15 cm width is plenty for both pieces of salmon and the comfortable range is indirect at 180-200 °C, exactly this recipe's. The honest drawback: they are a consumable, hand-wash only, and go in the bin once the underside is black and brittle.

mikamado.es/en/accesorios/weber-tablas-cedro-rojo-40x15-pack-2

Inkbird INK-IFT01: surface infrared thermometer up to 550 °C

Non-contact infrared thermometer with a -50 to 550 °C range and 2% or 2 °C accuracy. Here it checks that the grate is hot and keeps an eye on the plank edges, which is where it starts to burn. The important drawback: it reads surfaces only, not the salmon's internal temperature; for that you need a probe.

mikamado.es/en/accesorios/inkbird-termometro-infrarrojo-ift01

ThermoPro TempSpike TP961: 150 m wireless Bluetooth probe

This is the probe the recipe needs: a single wireless probe with two sensors, one for the inside of the food (-10 to 100 °C, ±1 °C) and one for the chamber, so you can set the alarm for 50 °C without opening the dome. The honest drawback: with one food sensor you only track the thicker piece, and the booster runs on AAA batteries; it may arrive branded ThermoPro or TempPro.

mikamado.es/en/accesorios/thermopro-tempspike-tp961-inalambrico

Full recipe at: mikamado.es/en/recetas/salmon-tabla-cedro-kamado

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