

!21,0804-BK08

&5;K9 A810A 1,2-1,6 3 ?>4: 30<8-8B: 0,170280,05B-5,00C2>0B00,20@K10 2KE>48B A>G=>9, =8A:>;L:>



"	"	!"	" "	"#
20 <8=	35 <8=	4		200 °C

=3@5485=BK

- 1 ud F5;K9 A25689 A810A 1,2-1,5 :3, ?>B@>HQ=K9, =>1.5kg 5@K9=00 <>@A:00 A>;L (?@8<5@=> 1 :3 A>;8 =0 :8;>3@
- 2 ud O8G=KE 15;;0 (4;O A207:8 :>@:8) 100 ml E>;>4=00 2>40 (=5<=>3>, GB>1K C2;06=8BL A>;L)
- 1 ud ;8<=> (?>;>28=0 ;><B8:0<8 2 1@NH:>, ?>;>28=0 : 2>40G5) A25689 @>7<0@8=
- 3 ramas A25689 B8<LO= (8;8 C:@>?) 1 diente @07402;5==K9 7C1G8: G5A=>:0 (?> 65;0=8N, 2 1@NH:>
- 4 cda >02a2r5in(A@8 ?>40G5) 1 pizca A2565<>;>BK9 GQ@=K9 ?5@5F (?@8 ?>40G5)

(038

- " " , ! !
>?@>A8B5 A810A 2K?>B@>H8BL, => =5 G8AB8BL — G5HCO G0ABL 10@L5@0 ?@>B82 A>;8. 1ACH8B5 A=0@C
- !" " , \$ " , C" " , 200 °
0638B5 C3>L.#24QB025B2045B;CB>0;048B570K0C;3>60B675A0H80780<50K 9504>452068
- !" , ! / #. ! ! ,
!<5H09B5 :@C?=CN A>;L A 2 15;;0<8 8 :0?;59 E>;>4=>9 2>4K 4> B5:ABC@K A;5602H53>AO A=530, :>B>@K9 45@0

- 4 ! " , # (# # + " ,
0 ? @ 83 > 4 = > < 4 ; O : 0 < 04 > ? @ > B82 = 5 8 ; 8 : 0 < = 5 2 K ; > 68 B5 ? > 4 CH : C A > ; 8 2 1 A < ? > A8 ; CMBC @ K1 K . # ; > 68 B5 A810 A
- 5 " , /
> AB02 LB5 ? @ > 5 8 25 < L 2 00 @ 41 < 81 7 : 0 > 9 B A G @ K 1 B5 9 0 5 6 9 5 5 0 @ 8 ? 200 28 ; > — > : > ; > 22-25 < 8 = CB = 0 : 8 ; > 3 @ 0 < < .
- 6 " , " ! " ,) #
! 25-9 < 8 = CBK 2 > B : = 8 2 1 5 5 0 < 8 : 5 8 5 1 7 3 : 4 5 8 2 0 7 6 > 9 0 5 8 2 0 9 9 2 5 0 6 1 5 5 0 0 5 7 5 8 4 8 8 8 0 8 0 5 9 / A B L ? > 8 6 5 B 5 5
- 7 " , " % # " , " , #
09 B5 > B4 > E C B L : 8 @ 8 C B @ 5 4 5 : 5 8 0 B C @ A B C 8 8 5 5 B A @ 4 : 5 7 5 8 OBLN => 60 8 ; 8 ? 5 AB8 : > < , ? > : 0 = 5 B @ 5 A = 5 B , 8
- 8 " ,
K ; > 68 B5 A810 A ; 8 25 5 < B 8 K 5 B 0 0 5 ; 8 4) 5 1 0 0 3 A B 0 0 9 4 > * 8 2 ? @ > 1 C 9 0 5 ; 0 @ 5645 G5 < 4 > 102 ; OBL A > ; L : ? > G

! @ 25 4 KB > @ 0

- 3 => 25 == K9 B5 @ < 4 5 8 @ 1 9 1 0 1 0 B ; 5 ? > 2 5 1 0 K 1 9 A 8 1 2 0 5 B 7 2 2 3 5 8 C A B 2 5 A 2 K 9 L 3 0 7 , 2 > 4 : > @ : > 9 . 57 = 53 > 459 A B
- 5 G8 AB8 B5 @ K1 C > B G5 HC8 8 = 5 45 ; 09 B5 = 04 @ 57 > 2 = 0 < OA5 . '5 HCO 8 F5 ; 00 : > 60 — 10 @ L5 @ , = 5 40 NI89 A > ; 8 ? @
- 01 C4 LB5 ? @ > A8 ; L = K9 4 K < . ! 810 A = 56 = K9 , 8 : CA > : 38 : > @ 8 8 ; 8 < 5 A : 8 B0 ? > ; => ABLN 53 > ? 5 @ 51 LQB . % > B8 B5 = N0 = A

! @ 25 4 KB > @ 0

Kamado Joe Classic II 18"

Classic 18 acoge entera la lubina de 1,2-1,5 kg en indirecto a 200 C para 4.

mikamado.es/ru/kamados/kamado-joe-classic-ii

Big Green Egg ConvEGGtor — Large @ 060 B5 ; L

Deflector para hornear la lubina en costra de sal con calor indirecto a 200 C.

mikamado.es/ru/accesorios/bge-conveggtor-large

Kamado Joe Big Block XL @ 525 A = K9

Lump para fijar 200 C limpios durante los 35 minutos de horneado.

mikamado.es/ru/accesorios/kamado-joe-big-block-xl-lump

Lavatools Javelin PRO Duo @ 35 @ 25 < 5 8 @

Pincha al corazon para confirmar que el lomo llega a punto bajo la sal.

mikamado.es/ru/accesorios/lavatools-javelin-pro-duo

> ; K9 @ 55 5 2 B : u/recetas/lubina-a-la-sal-kamado

0 : A 0 2 0 A B = 8 1 0 0 8 0 @ 7 : > 9 7 0 B 3 @ 8 A 4 6 N A ? > 4 E > 4 O I 8 E ? > : C ? > : . 57 4 > ? > ; = 8 B5 ; L = KE 70 B @ 0 B 4 ; O 20 A .