



SALMON ROLLS(BAYERN GOURMET)

QimiQ VORTEILE

- Cremige Konsistenz
- Voller Geschmack bei weniger Fett
- Füllungen bleiben länger saftig



15



leicht

ZUTATEN FÜR 673 G

65 g	QimiQ Sahne-Basis
300 g	Lachsabschnitte
4 g	Salz
0.5 g	Weißer Pfeffer, gemahlen
12 g	Zitronensaft
1 g	Zitronenschale
2 Blätter	
[gelatine]	Blätterteig
50 g	Vollei(er), zum Bestreichen
80 g	Karotte(n), gewürfelt
70 g	Knollensellerie, gewürfelt
30 g	Lauch, fein geschnitten
60 g	Lachs, geräuchert, in Streifen geschnitten

ZUBEREITUNG

1. Dice the salmon meat, season with the salt and pepper and place into a food processor.
2. Add the QimiQ Sauce Base and mix to a coarse farce. Fold in the lemon juice, lemon peel and salt.
3. Roll the puff pastry out. Fill the salmon filling into a piping bag and pipe one strip of the filling onto one half of the pastry. Top with the vegetables and smoked salmon strips.
4. Brush the remaining pastry with egg and roll.
5. Cut into pieces and brush the surfaces with egg. Sprinkle with sesame or cheese and bake in a pre-heated oven at 180°C for approx. 12-13 minutes.