



# SMOKED FISH WITH HORSERADISH MOUSSE ON BEETROOT CARPACCIO

## QimiQ BENEFITS

- Quick and easy preparation
- Reduces skin formation



15



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE MOUSSE

**125 g** QimiQ Classic, unchilled

**30 g** Horseradish, grated

Salt and pepper

**125 ml** Cream 36 % fat, whipped

### FOR THE CARPACCIO

**200 g** Beetroot(s), cooked

Olive oil

Balsamic vinegar

Salt and pepper

**200 g** Smoked fish fillets

## METHOD

1. For the mousse, whisk QimiQ Classic smooth. Add the horse radish, salt and pepper and mix well.
2. Fold in the whipped cream. Chill for at least 4 hours, preferably over night.
3. Thinly slice the beetroot and marinate in oil, vinegar, salt and pepper.
4. Form small dumplings out of the mousse with a teaspoon and serve with the smoked fish on the beetroot carpaccio.