



CRESS STUFF SALMON

QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Quick and easy preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic, unchilled

125 g Low fat quark [cream cheese]

20 g Horseradish, finely grated

10 g Lemon juice

5 g Cress

Salt and pepper

200 g Smoked salmon, chopped

METHOD

1. Whisk QimiQ Classic smooth. Add the quark, horse radish, lemon juice and cress and mix well. Season to taste with salt and pepper.
2. Lay the slices of salmon on cling film, spread with the filling and roll up tightly.
3. Chill for at least 4 hours, preferably over night.