



SMOKED SALMON SOUFFLÉ WITH HORSERADISH AND DILL SAUCE

QimiQ BENEFITS

- Baked goods remain moist for longer
- Problem-free reheating possible



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE SAUCE

- 150 g** QimiQ Classic, unchilled
- 50 g** Horseradish, finely grated
- 50 g** Dijon mustard
- 10 g** Dill
- 50 g** Sugar
- 20 ml** Lemon juice
- Salt and pepper

FOR THE SOUFFLÉ

- 500 g** QimiQ Classic, unchilled
- 90 g** Butter, softened
- 150 g** Sour dough bread, finely diced
- 1000 g** Smoked salmon, pureed
- 90 ml** Lemon juice
- 90 g** Red onion(s), finely chopped
- 250 g** Egg white(s)
- Salt and pepper
- Paprika powder
- 50 g** Butter, to brush

METHOD

1. For the sauce, whisk QimiQ Classic smooth. Add the remaining ingredients and mix well. Chill the sauce for approx. 2 hours and stir well before serving.
2. For the soufflé, whisk QimiQ Classic smooth. Add the very soft butter and mix well. Add the diced bread, salmon, lemon juice and onion. Mix well and season to taste.
3. Whisk the egg whites with a pinch of salt until stiff and fold into the salmon mix. Pour into greased pastry rings, sprinkle with paprika powder and bake uncovered at 150° C for approx. 20 minutes.
4. Serve the luke warm soufflé with the cold sauce and a salad garnish.