



RÄUCHERFORELLENMOUSSE ÖGS



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation
- Quick and easy preparation
- Foolproof real cream product, cannot be over whipped
- Longer presentation times
- Acid and alcohol stable



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easy

INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Whip Pastry Cream, chilled

100 ml Fish stock

200 g Smoked trout fillet , pureed

Lemon juice

Salt

White pepper

Dill

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth and ensure that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Fischfond und fein püriertes Räucherforellenfilet dazugeben und bis zum gewünschten Volumen aufschlagen.
3. Mit Zitronensaft, Salz, Pfeffer und Dill abschmecken.
4. Chill for at least 4 hours (preferably over night).