



SALMON ROLLS

QimiQ BENEFITS

- Creamy consistency
- Full taste with less fat content
- Fillings remain moist for longer



15



easy

INGREDIENTS FOR 673 G

65 g	QimiQ Cream Base
300 g	Salmon trimmings
4 g	Salt
0.5 g	White pepper, ground
12 g	Lemon juice
1 g	Lemon peel
2 sheets	Puff pastry
50 g	Whole egg(s), to brush
80 g	Carrot(s), diced
70 g	Celeriac, diced
30 g	Leek, finely sliced
60 g	Smoked salmon, cut into strips

METHOD

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.