



# MOULDED SMOKED FISH MOUSSE



## QimiQ BENEFITS

- Quick and easy preparation
- Enhances the natural taste of added ingredients
- Reduces skin formation
- Longer presentation times without loss of quality



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, unchilled

**150 g** Smoked fish fillets, finely chopped

Salt and pepper

Mustard

Lemon juice

**0.5 tsp** Dill, finely chopped

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

## METHOD

1. Whisk QimiQ Classic smooth.
2. Add the fish, seasoning and dill and mix well.
3. Fold in the whipped cream.
4. Line the terrine mould with cling film. Pour in the mousse and chill for at least 4 hours (preferably over night).
5. Tip onto a plate and serve garnished with lettuce.