



SALMON TARTARE IN PUFF PASTRY FOR THERMOMIX®



QimiQ BENEFITS

- Acid stable and does not curdle
- Longer presentation times without loss of quality



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easy

INGREDIENTS FOR 4 PORTIONS

150 g QimiQ Classic, unchilled

2 small Shallot(s)

2 tsp Lemon juice

Salt and pepper

Dill

200 g Smoked salmon, chopped

540 g Puff pastry, 1 sachet

2 Egg(s), to brush

METHOD

1. Place the shallots in the Thermomix bowl and chop for 5 seconds/speed 6
2. Add the unchilled QimiQ Classic, lemon juice, salt, pepper and mix with the butterfly whisk for 1 minute/speed 3.
3. Add the salmon and mix for 4 seconds/speed 5 to create the Tartare.
4. For the pastry cases: roll out the pastry and using a round cookie cutter cut out 3 circles of pastry for each case. One circle will be used as the base with no hole. With a smaller round cookie cutter cut out the center of two of the three pastry circles, creating two rings. Place the rings onto the remaining pastry circle and brush with egg.
5. Bake in a preheated oven at 200 °C (conventional oven) for 5-10 minutes until golden brown and well risen. Allow to cool.
6. Fill with the salmon tartare and serve garnished with fresh herbs.