



WARM FISH TERRINE



QimiQ BENEFITS

- Saves time and resources
- Stable consistency
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 100 PORTIONS

FOR THE SALMON LAYER

940 g QimiQ Classic, unchilled

2.5 kg Salmon fillet, coarsely chopped

1.25 litre(s) Whipping cream 36 % fat

440 ml Lobster stock

Sea salt

Pepper

Lemon juice

Pernod [Aniseed liqueur]

FOR THE TROUT LAYER

940 g QimiQ Classic, unchilled

2.5 kg Smoked trout fillet, coarsely chopped

1.25 litre(s) Whipping cream 36 % fat

440 ml Fish stock

Dill

Sea salt

Pepper

Lemon juice

Pernod [Aniseed liqueur]

Crab meat, diced

METHOD

1. For the salmon filling: whisk the unchilled QimiQ Classic smooth. Place the salmon, cream and QimiQ in a food processor and mix to a smooth paste. Slowly add the lobster stock and season to taste. Pour this mixture into a terrine mould lined with cling film.
2. Repeat this procedure for the trout layer and fold in the diced crab meat. Spread the trout mixture onto the salmon mixture and poach in the pre-heated oven at 75 °C for approx. 45 minutes.