



# SMOKED FISH SPREAD



## QimiQ BENEFITS

- Acid stable and does not curdle
- Binds with fluid - no separation of ingredients
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 10 PORTIONS

**250 g** QimiQ Classic, unchilled

**500 g** Cream cheese

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

**60 g** Horseradish, freshly grated

Salt

Black pepper, freshly ground

**30 ml** Lemon juice

Cilantro, ground

**15 g** Flat-leaf parsley, chopped

**20 g** Dill, chopped

## METHOD

1. Whisk the unchilled QimiQ Classic smooth.
2. Add the remaining ingredients and mix well. Season to taste.
3. Allow to chill for approx. 1-2 hours and serve.