



# SMOKED SALMON CREAM TARTLETS



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 10 PORTIONS

**400 g** Slice(s) of pumpernickel bread, without crust

### FOR THE CREAM

**500 g** QimiQ Classic, unchilled

**300 g** Cream cheese

**200 g** Smoked salmon

**1** Lemon(s), juice only

**2 tbsp** Olive oil

**2 tsp** Horseradish, freshly grated

Salt and pepper

## METHOD

1. For the salmon cream: mix all the ingredients together with an immersion blender.
2. Cut the bread into circles.
3. Spread the mixture onto 2 circles of bread (approx. 1 cm thick) and place one on top of the other.
4. Cover with a third slice of bread and press gently.
5. Allow to chill for approx. 4 hours.