



OVEN BAKED POTATOES WITH SMOKED SALMON



QimiQ BENEFITS

- Bake stable
- Creamy consistency
- Full taste with less fat content



15



easy

INGREDIENTS FOR 10 PORTIONS

10 Waxy potatoes, medium sized

FOR THE FILLING

500 g QimiQ Classic, unchilled
260 g Cream cheese
240 g Smoked salmon, cut into strips
160 g Red onion(s), finely chopped
160 g Leek, finely sliced
60 g White bread crumbs
4 Egg yolk(s)
20 g Flat-leaf parsley, chopped
Salt
Black pepper, freshly ground
10 g Garlic, finely chopped

METHOD

1. Cook the unpeeled potatoes until soft in salted water. Allow to cool.
2. Whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.
3. Cut the potatoes in half lengthwise and scoop out some of the middle.
4. Add the potato to the QimiQ mixture, mix well and then spread onto the potato halves.
5. Bake in a preheated oven at 190 °C for approx. 15 minutes.