



SMOKED SALMON AND SPINACH TARTLETS



QimiQ BENEFITS

- Fillings remain moist for longer
- Prevents moisture migration, pastry remains fresh and dry for longer
- Full taste with less fat content
- Quick and easy preparation



15



easy

INGREDIENTS FOR 25 TARTLETS

600 g Fresh savoury shortcrust pastry

FOR THE FILLING

125 g QimiQ Classic

60 g Gervais, unflavoured

25 g Parmesan, grated

0.5 Lemon(s), juice only

tsp Salt

10 g Corn flour / starch

5 g Dill, fresh

200 g Leaf spinach, frozen, thawed

70 g Tomato(es), diced

150 g Smoked salmon, cut into strips

30 g Capers, chopped

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. Roll the pastry out on a lightly floured surface and cut Ø 7 cm large circles out of it.
3. For the filling: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients (except the salmon and capers) and mix well.
4. Place 1 teaspoon of the filling onto each circle of dough and bake in the preheated oven for approx. 15-20 minutes.
5. Serve garnished with smoked salmon strips and chopped capers.