



# SMOKED SALMON AND SPINACH TARTLETS



## QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Creamy indulgent taste with less fat
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 25 TARTLETS

**2 package** Fresh short crust pastry[Tante Fanny]

## FOR THE FILLING

<b>125 g</b>	QimiQ Classic
<b>60 g</b>	Gervais, unflavoured
<b>25 g</b>	Parmesan, grated
<b>0.5</b>	Lemon(s), juice only
	Salt
<b>0.5 tsp</b>	Dill, fresh
<b>200 g</b>	Leaf spinach, frozen, thawed
<b>2 tbsp</b>	Tomato(es), diced
<b>1 tsp</b>	Capers, chopped
<b>150 g</b>	Smoked salmon, 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: mix the ingredients together well (except the salmon and capers).
4. Place 1 teaspoon of the filling onto each circle of dough and bake in the preheated oven for approx. 15 minutes.
5. Serve garnished with smoked salmon strips and chopped capers.