



# SMOKED FISH TERRINE WITH HORSERADISH



## QimiQ BENEFITS

- Quick and easy preparation
- Longer presentation times without loss of quality
- Enhances the natural taste of added ingredients
- Reduces skin formation



15



easy

## INGREDIENTS FOR 6 PORTIONS

**250 g** QimiQ Classic, unchilled

**200 g** Low fat quark [cream cheese]

Salt and pepper

**40 g** LieblingsKren Horseradish, fresh

**1 tbsp** Dill

Lemon juice

**1 tsp** Dry vermouth

**100 g** Smoked trout fillet , finely chopped

**125** Whipping cream 36 % fat

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the quark, seasoning, horseradish, dill, lemon juice and Vermouth and mix well.
2. Carefully add the finely chopped fish.
3. Fold in the whipped cream.
4. Pour the mixture into small moulds lined with cling film and allow to chill for approx. 4 hours.
5. Tip out of the form and garnish to serve.