



# OVEN BAKED POTATOES WITH SMOKED SALMON



## QimiQ BENEFITS

- Bake stable
- Creamy consistency
- Creamy indulgent taste with less fat



15



easy

## INGREDIENTS FOR 4 PORTIONS

4 Waxy potatoes, medium sized

## FOR THE FILLING

250 g QimiQ Cream Base

130 g Cream cheese

120 g Smoked salmon, cut into strips

80 g Red onion(s), finely chopped

80 g Leek, finely sliced

1 tbsp Flat-leaf parsley, chopped

Salt

Black pepper, freshly ground

1 Garlic clove(s), finely chopped

## METHOD

1. Cook the potatoes in their skins in salted water until soft and allow to cool.
2. For the filling: mix the QimiQ Sauce Base with the remaining ingredients together well. Season to taste.
3. Cut the potatoes in halves lengthwise and scoop out some of the middle.
4. Add the potato to the QimiQ mixture and mix well. Spread the filling onto the potato halves
5. Bake the potatoes in a preheated oven at 190 °C for approx. 15 minutes.