



FILLED TORTILLAS WITH SMOKED SALMON AND ROCKET LEAF SALAD



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients
- Longer presentation times without loss of quality



15



easy

INGREDIENTS FOR 10 PORTIONS

10 Tortilla(s)

FOR THE FILLING

500 g QimiQ Classic, unchilled

250 g Cream cheese

160 g Red onion(s), finely diced

180 g Red pepper(s), diced

180 g Green pepper(s), diced

Salt

Black pepper, freshly ground

400 g Smoked salmon, diced

120 g Rocket salad

METHOD

1. For the filling: whisk the unchilled QimiQ Classic smooth. Add the cream cheese, onion and peppers and mix well. Season to taste with the salt and pepper.
2. Spread the QimiQ mixture onto the tortillas and top with the smoked salmon and rocket leaf salad. Roll into wraps.
3. Wrap the tortilla rolls in cling film and allow to chill for approx. 4 hours.
4. Cut into pieces of 4-5 cm and serve.