



NAPOLEON OF SALMON AND BRIE



QimiQ BENEFITS

- Alcohol stable and does not curdle
- Full taste with less fat content



25



easy

INGREDIENTS FOR 10 PORTIONS

120 g	QimiQ Cream Base
2.3 kg	Salmon fillet
600 g	Cod fillet, cut into pieces
3	Egg(s)
100 g	White wine
25 g	Noilly Prat/Vermouth dry
10 g	Pernod [Aniseed liqueur]
1.5 g	White pepper, ground
250 g	Brie 70 % fat , diced
5 g	Chives

METHOD

1. Trim and slice the salmon fillet.
2. Make the forcemeat with the cod fish and remaining ingredients except for the Brie and chives.
3. Fold in the Brie cheese and chives. Season and set aside.
4. Line a terrine mould with cling film. Layer the bottom and sides with the sliced salmon.
5. Pour the forcemeat into the mould and finish with the salmon slices.
6. Poach covered in the combi oven until a core temperature of 55°C is reached.
7. Allow to cool and semi freeze for easy slicing.
8. Serve with spring lettuce and your favorite dressing.