



SALMON CARPACCIO WITH COCONUT MILK SAUCE



QimiQ BENEFITS

- Full taste with less fat than double cream
- Creamy consistency
- Quick and easy preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE CARPACCIO

350 g	Salmon fillet, fresh
1	Lemon(s), squeezed
	Salt
1 tbsp	Green peppercorns
1 tbsp	Chives, finely chopped

FOR THE SAUCE

125 g	QimiQ Classic, unchilled
200 ml	Coconut milk
	Salt

TO DECORATE

12	Cherry tomatoes
0.5	Green pepper(s), finely diced
0.5	Yellow pepper(s), finely diced

METHOD

1. For the carpaccio, rinse the salmon with cold water, pat dry with kitchen roll and slice into very thin slithers.
2. Marinate with the lemon juice, salt, pepper corns and chives and allow to draw for approx. 10 minutes.
3. For the sauce: whisk QimiQ Classic smooth. Add the coconut milk and salt and mix well.
4. Serve the carpaccio drizzled with the sauce, decorated with the cherry tomatoes and sweet peppers.