



# SMOKED SALMON CREAM TARTLETS



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation



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easy

## Tips

Statt Kren kann auch Wasabi verwendet werden.

## INGREDIENTS FOR 4 PORTIONS

**200 g** Slice(s) of pumpnickel bread, without crust

### FOR THE SALMON CREAM

**250 g** QimiQ Classic, unchilled

**150 g** Cream cheese

**100 g** Smoked salmon

**1** Lemon(s), juice only

**1 tbsp** Olive oil

**1 tsp** Horseradish, freshly grated

Salt and pepper

## METHOD

1. For the salmon cream: mix all the ingredients together with an immersion blender.
2. Cut the bread into circles.
3. Spread the mixture onto 2 slices of bread (approx. 1 cm thick) and place one on top of the other.
4. Cover with a third slice of bread and press gently.
5. Allow to chill for approx. 4 hours.