



SMOKED SALMON TARTAR ON POTATO PATTIES



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Stable consistency
- Quick and easy preparation



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE SMOKED SALMON TARTAR

125 g	QimiQ Classic, unchilled
200 g	Smoked salmon, diced
1	Red onion(s), finely sliced
80 g	Natural yoghurt
0.5	Lemon(s), juice only
	Dill, finely chopped
	Salt
	Black pepper, freshly ground

FOR THE POTATO PATTIES

3	Floury potato(es), peeled
1 tsp	Corn flour / starch
	Vegetable oil
	Salt and pepper
	Ground nutmeg, ground

METHOD

1. For the smoked salmon tartar: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste with salt and pepper.
2. For the potato patties: finely grate the potatoes and place into a sieve. Wash with cold water and drain.
3. Add the corn starch and season with salt, pepper and nutmeg. Form the potato mixture into patties and pan fry on both sides.
4. Spread the smoked salmon tartar onto the potato patties and serve.