



# SMOKED SALMON MOUSSE



## QimiQ BENEFITS

- Foolproof real cream product, cannot be over whipped
- Acid and alcohol stable
- Quick and easy preparation



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easy

## INGREDIENTS FOR 6 PORTIONS

**250 g** QimiQ Whip Pastry Cream, chilled

**100 ml** Fish stock

**200 g** Smoked salmon, pureed

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

Salt

White pepper

## METHOD

1. Blend the ingredients together until smooth. Fill the mixture into a mixing bowl and whip.
2. Add the lemon juice, season to taste and mix well. Chill for approx. 4 hours.