



# SMOKED SALMON MOUSSE



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 10 PORTIONS

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

**200 ml** Fish stock

**4 cl** Noilly Prat/Vermouth dry

**400 g** Smoked salmon, pureed

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

Salt, ground

White pepper

Cilantro, ground

## METHOD

1. Lightly whip the cold QimiQ Whip Pastry Cream until completely smooth and ensure that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. Season to taste and allow to chill for approx. 4 hours.