



PACOJET - SMOKED SALMON MOUSSE



QimiQ BENEFITS

- Acid stable and does not curdle
- Deep freeze stable
- No additional gelatine required



INGREDIENTS FOR 1 PACOJET BEAKER

150 g QimiQ Whip Pastry Cream

300 g Smoked salmon, diced

70 ml Fish stock

Salt and pepper

Lemon juice

METHOD

1. Blend the ingredients together until smooth.
2. Pour into a Pacojet beaker and freeze at -23 °C for approx. 24 hours.
3. Pacotise,