



ASPARAGUS MOUSSE TARTLETS ON SMOKED SALMON



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Stable consistency
- Quick and easy preparation



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easy

INGREDIENTS FOR 12 SERVINGS

400 g Slice(s) of pumpernickel bread

400 g Smoked salmon

Cress , to garnish

FOR THE ASPARAGUS MOUSSE

500 g QimiQ Classic, unchilled

600 g Asparagus, tinned and drained, finely sliced

350 g Cream cheese

2 Lemon(s), juice only

Salt

Black pepper, freshly ground

METHOD

1. For the asparagus mousse: blend the ingredients together until smooth using an immersion blender. Season to taste with salt and black pepper.
2. Cut the pumpernickel bread into circles using dessert rings. Do not remove the bread from the dessert rings and fill with the asparagus mousse. Allow to chill for approx. 4 hours.
3. Garnish the tartlets with the fresh cress and serve with the smoked salmon.