



SMOKED SALMON SPREAD



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, chilled

250 g Cream cheese

4 cl Noilly Prat/Vermouth dry

400 g Smoked salmon

1 Lemon(s), juice only

Salt, ground

White pepper, ground

Cilantro, ground

METHOD

1. Puree all the ingredients together with an immersion blender.
2. Using a mixer whip the mixture until the required volume has been achieved.
3. Allow to chill for approx. 4 hours before serving.
4. **Tip:** Off cuts of salmon can be used.