



SMOKED SALMON MOUSSE



QimiQ BENEFITS

- One bowl preparation
- Foolproof real cream product, cannot be over whipped
- Acid and alcohol stable



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Whip Pastry Cream, chilled

200 ml Fish stock

400 g Smoked salmon, pureed

1 Lemon(s), juice only

Salt

White pepper

Cracker

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth and ensure that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the fish stock and salmon and continue to whisk at top speed until the required volume has been achieved.
3. Add the lemon juice, season to taste and mix well.
4. Chill for at least 4 hours (preferably over night).