



# SMOKED SALMON MOUSSE



## QimiQ BENEFITS

- Quick and easy preparation
- Full creamy taste with less fat
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Longer presentation times without loss of quality
- Reduces skin formation



## INGREDIENTS FOR 17 PORTIONEN À 60 G

<b>400 g</b>	QimiQ Whip Pastry Cream, chilled
<b>300</b>	Smoked Salmon
<b>200 g</b>	Cream cheese
<b>100 g</b>	Fish stock, chilled
<b>2 g</b>	Noilly Prat/Vermouth dry
<b>10 g</b>	Lemon(s), juice only
<b>5 g</b>	Salt
<b>2 g</b>	White pepper, ground
<b>1 g</b>	Cilantro

## METHOD

1. Purée the ingredients and then whisk together in a kitchen machine.
2. Fill into moulds and chill for at least 4 hours.