



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

400 g QimiQ Whip Pastry Cream, chilled

300 Smoked Salmon

200 g Cream cheese

100 g Fish stock, chilled

2 g Noilly Prat/Vermouth dry

10 g Lemon(s), juice only

5 g Salt

2 g White pepper, ground

1 g 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.