



SMOKED SALMON BEIGNETS / FENNEL GRAPE COLESLAW

QimiQ **BENEFITS**



INGREDIENTS FOR 10 PORTIONS

50 g Smoked Salmon, pro Portion

FOR THE SAVOURY BEIGNETS

250 g QimiQ Cream Base

100 ml Whole egg(s)

6 g Salt

200 g Flour

30 g Tapioca starch

20 g Herb powder

50 ml Vermouth

FOR THE FENNEL GRAPE COLESLAW

125 g QimiQ Classic

200 g Mayonnaise 80 % fat

30 ml Trebbiano vinegar

5 ml Lemon juice

10 g Salt

5 g Sugar

1 g Piment d'Espelette

300 g White cabbage, julienne

300 g Fennel, julienne

150 g White grapes, seedless, julienne, kernlos

5 g Parsley, julienne

METHOD

1. For the smoked salmon beignets
 1. Mix all the ingredients well and pour into an iSi bottle. Screw on two capsules and shake well.
 2. Allow to rest in the cold store overnight.
 3. Preheat a neutral tasting oil to 175 °C and temper a suitable stainless steel ladle in the oil.
 4. Half fill the ladle with the dough, place the salmon in the middle and cover it with another layer of dough.
 5. Fry in the hot oil until golden and drain on kitchen paper.
 6. Serve with the fennel and grape coleslaw.
2. For the fennel and grape coleslaw
 1. Whisk the QimiQ Classic until smooth.
 2. Add the remaining ingredients and mix well.
 3. Mix the fennel, cabbage, grapes and parsley with the marinade and allow to marinate for at least 30 minutes