



SMOKED FISH SPREAD



QimiQ BENEFITS

- Acid stable and does not curdle
- Binds with fluid - no separation of ingredients
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic, unchilled

250 g Cream cheese

150 g Smoked fish fillets, finely chopped

30 g Horseradish, freshly grated

Salt

Black pepper, freshly ground

0.5 Lemon(s), juice only

Cilantro, ground

1 tbsp Flat-leaf parsley, chopped

1 tsp Dill, chopped

METHOD

1. Whisk the unchilled QimiQ Classic smooth.
2. Add the remaining ingredients and mix well. Season to taste.
3. Allow to chill for approx. 1-2 hours and serve.