



SMOKED FISH TERRINE WITH HORSERADISH



QimiQ BENEFITS

- Quick and easy preparation
- Longer presentation times without loss of quality
- Enhances the natural taste of added ingredients
- Reduces skin formation



15



easy

INGREDIENTS FOR 6 PORTIONS

250 g QimiQ Classic, unchilled

200 g Low fat quark [cream cheese]

Salt and pepper

Horseradish

1 tbsp Dill

Lemon juice

1 tsp Dry vermouth

100 g Smoked trout fillet , finely chopped

125 ml Cream 36 % fat, whipped

METHOD

1. Whisk QimiQ Classic smooth. Add the quark, seasoning, horseradish, dill, lemon juice and Vermouth and mix well.
2. Carefully add the finely chopped fish.
3. Fold in the whipped cream.
4. Pour the mixture into small forms lined with cling film and chill for at least 4 hours (preferably over night).
5. Tip out of the form and garnish to serve.