



SALMON AND LOBSTER TERRINE



QimiQ BENEFITS

- Quick and easy preparation
- No eggs required



15



easy

INGREDIENTS FOR 970 G

400 g Salmon fillet, coarsely chopped

200 ml Cream 36 % fat

150 g QimiQ Classic, unchilled

70 ml Lobster stock

150 g Lobster meat, cooked, diced

Sea salt

Pepper

Lemon juice

Pernod [Aniseed liqueur] (optional)

METHOD

1. Create a farce out of the cold salmon, cream and soft QimiQ Classic in a food processor.
2. Slowly add the lobster stock.
3. Fold in the diced lobster meat and season to taste.
4. Pour into a terrine mould lined with cling film and poach at 75° C for approx. 45 minutes.