



# SALMON SPREAD FOR THERMOMIX



## QimiQ BENEFITS

- Quick and easy preparation
- Enhances the natural taste of added ingredients
- Longer presentation times without loss of quality
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Whip Pastry Cream, chilled

**200 g** Smoked salmon

**100 ml** Fish stock, or vegetable stock

**0.5** Lemon(s), juice only

Salt

White pepper

## METHOD

1. Place the salmon in the Thermomix bowl and chop for 3 seconds / speed 4.
2. Add the remaining ingredients and mix with the butterfly whisk for 1 minute / speed 3.