



SALMON BUTTER



QimiQ BENEFITS

- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 625 G

125 g QimiQ Whip Pastry Cream, unchilled

20 g Shallot(s), finely diced

230 g Butter, softened

250 g Smoked salmon, finely chopped

4 tbsp Dill, finely chopped

2 tsp Chervil, finely chopped

Salt

Cayenne pepper

METHOD

1. Fry the shallots until soft and allow to cool.
2. Whisk QimiQ Classic smooth.
3. Add the butter and whisk with a handmixer until fluffy.
4. Add the remaining ingredients and mix well.