



## **QimiQ BENEFITS**

- Enhances the natural taste of added ingredients
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer presentation times without loss of quality





## **INGREDIENTS FOR 4 PORTIONS**

250 g	Smoked salmon, sliced
90 g	Cucumber(s), cut into strips
60 g	Lettuce, chopped
FOR THE SAUCE	
125 g	QimiQ Classic, unchilled
100 g	Sour cream 15 % fat
20 ml	Lemon juice
	Dill, finely chopped
	Garlic, finely chopped
	Salt and pepper

## **METHOD**

- 1. For the sauce, whisk QimiQ Classic smooth. Add the remaining ingredients and mix well.
- 2. Spread the wraps with the sauce. Cover and with the salmon, cucumber and salad. Roll up and serve cold.