



SALMON CROSTINI



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic, room temperature

8 Baguette slices 15 g each

100 g Smoked salmon, chopped

5 g Mixed herbs, finely chopped

20 g Shallot(s), finely sliced

Pepper

Lemon juice

Garden herbs, fresh, to garnish

METHOD

1. Bake the slices of bread at 280 °F until completely dry.
2. Whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.
3. Form small dumplings out of the mixture and place on the dried bread slices.
4. Serve garnished with herbs.