



SMOKED SALMON MOUSSE IN THE ISI GOURMET WHIP



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Hygienic storage possible
- Portioning directly from the iSi bottle as show effect



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easy

INGREDIENTS FOR 1 X 2 PINT [1 LITRE] ISI GOURMET WHIP

369 g	Smoked salmon, pureed
57 g	Tomato paste
177 ml	Fish stock
14 g	Wasabi, ground
59 ml	Lemon juice
207 ml	Milk
	Salt and pepper
170 g	QimiQ Whip, room temperature

METHOD

1. Blend the salmon puree, tomato paste, fish stock, wasabi, lemon juice and milk smooth and season to taste.
2. Add the QimiQ Whip and blend until completely smooth (strain if necessary).
3. Pour into a 1 L iSi Gourmet Whip, screw in one charger.
4. Shake well before serving.