



SMOKED FISH WITH HORSERADISH MOUSSE ON BEETROOT CARPACCIO

QimiQ BENEFITS

- Quick and simple preparation
- Reduces skin formation



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE MOUSSE

125 g QimiQ Classic, room temperature

30 g Horseradish, grated

Salt and pepper

125 ml Heavy cream 36 % fat, beaten

FOR THE CARPACCIO

200 g Red beet(s), cooked

Olive oil

Balsamic vinegar

Salt and pepper

200 g Smoked fish fillets

METHOD

1. For the mousse, whisk QimiQ Classic smooth. Add the horse radish, salt and pepper and mix well.
2. Fold in the whipped cream. Chill for at least 4 hours, preferably over night.
3. Thinly slice the beetroot and marinate in oil, vinegar, salt and pepper.
4. Form small dumplings out of the mousse with a teaspoon and serve with the smoked fish on the beetroot carpaccio.