



SMOKED SALMON SOUFFLÉ WITH HORSERADISH AND DILL SAUCE

QimiQ BENEFITS

- Baked goods remain moist for longer
- Problem-free reheating possible



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE SAUCE

150 g	QimiQ Classic, room temperature
50 g	Horseradish, finely grated
50 g	Dijon mustard
10 g	Dill
50 g	Sugar
20 ml	Lemon juice
	Salt and pepper

FOR THE SOUFFLÉ

500 g	QimiQ Classic, room temperature
90 g	Butter, softened
150 g	Sour dough bread , finely diced
1000 g	Smoked salmon, pureed
90 ml	Lemon juice
90 g	Red onion(s), finely chopped
250 g	Egg white(s)
	Salt and pepper
	Paprika powder
50 g	Butter, to brush

METHOD

1. For the sauce, whisk QimiQ Classic smooth. Add the remaining ingredients and mix well. Chill the sauce for approx. 2 hours and stir well before serving.
2. For the soufflé, whisk QimiQ Classic smooth. Add the very soft butter and mix well. Add the diced bread, salmon, lemon juice and onion. Mix well and season to taste.
3. Whisk the egg whites with a pinch of salt until stiff and fold into the salmon mix. Pour into greased pastry rings, sprinkle with paprika powder and bake uncovered at 300° F for approx. 20 minutes.
4. Serve the luke warm soufflé with the cold sauce and a salad garnish.