



# SMOKED SALMON MOUSSE FILLED WITH CAVIAR



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- One bowl preparation
- Quick and simple preparation
- Real dairy cream product, cannot be over whipped
- Longer presentation times possible under proper refrigeration
- Ambient storage
- Acid and alcohol stable



15



easy

## INGREDIENTS FOR 8 PORTIONS

<b>150 g</b>	QimiQ Whip, chilled
<b>100 ml</b>	Fish stock
<b>250 g</b>	Smoked salmon, pureed
	Lemon juice
	Worcestershire sauce
	Salt
	Pepper
<b>20 g</b>	Dill, finely chopped
<b>50 g</b>	Red bell pepper(s), finely diced
<b>50 g</b>	Salmon caviar
<b>250 g</b>	Smoked salmon, sliced

## METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth and ensure that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the fish stock, pureed smoked salmon, lemon juice, worcestersauce, seasoning and dill and continue to whip at top speed until the required volume has been achieved.
3. Fold in the diced red bell pepper and caviar.
4. Line a mold with cling film and line the bottom and sides of the mold with the sliced salmon. Fill with the salmon mixture and top with a layer of sliced salmon. Chill for at least 4 hours (preferably over night).