



SMOKED SALMON WAFFLES



QimiQ BENEFITS

- Full taste with less fat content
- Light and fluffy consistency



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g	QimiQ Classic, room temperature
200 g	Butter, softened
6	Egg yolk(s)
2 tbsp	Sherry
2 tbsp	Olive oil
6	Egg white(s)
pinch(es)	Salt
280 g	AP Flour
400 g	Smoked salmon, sliced
	Butter

METHOD

1. Whisk the unchilled QimiQ Classic smooth.
2. Whisk the butter and egg yolks until fluffy. Add the QimiQ Classic, sherry, olive oil and half of the flour and mix well.
3. Whisk the egg whites and salt until stiff. Fold in the remaining flour.
4. Heat the waffle iron and brush with butter. Make the waffles.
5. Allow the waffles to cool side by side on a grid (to prevent them from turning soggy).
6. Serve the waffles with the smoked salmon.