



MOLDED SMOKED FISH MOUSSE



QimiQ BENEFITS

- Quick and simple preparation
- Enhances the natural taste of added ingredients
- Reduces skin formation
- Longer shelf life without loss of quality



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

150 g Smoked fish fillets, finely chopped

Salt and pepper

Mustard

Lemon juice

0.5 tsp Dill, finely chopped

125 ml Heavy cream 36 % fat, beaten

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the fish, seasoning and dill and mix well.
3. Fold in the whipped cream.
4. Line the terrine mold with cling film. Pour in the mousse and chill for at least 4 hours (preferably over night).
5. Tip onto a plate and serve garnished with lettuce.