



WARM POTATO SLICES TOPPED WITH DILL CREAM AND SMOKED SALMON



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 4 PORTIONS

2 large Potatoes, cooked in their skins, lukewarm

FOR THE DILL CREAM

100 g QimiQ Classic, room temperature

50 g Low fat quark [cream cheese]

50 g Sour cream 15 % fat

Mustard

Salt and pepper

1 Garlic clove(s), finely chopped

1 tbsp Dill, finely chopped

150 g Smoked salmon, sliced

METHOD

1. For the dill cream, whisk QimiQ Classic smooth.
2. Add the quark, sour cream, mustard, seasoning, garlic and dill and mix well.
3. Peel the warm potatoes and slice into 1 cm thick slices.
4. Place a spoon of dill cream on each slice of potato and finish with a slice of smoked salmon.