



SMOKED FISH CREAM SLICES FROM OLIVER SCHEIBLAUER



QimiQ BENEFITS

- Acid stable and does not curdle
- Creamy indulgent taste with less fat
- Real dairy cream product, cannot be over whipped
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream



25



medium

INGREDIENTS FOR 4 PORTIONS

FOR THE BASE

100 g Fresh savoury shortcrust pastry

FOR THE SMOKED FISH CREAM

150 g QimiQ Whip, chilled

150 g QimiQ Classic, chilled

2 Smoked trout fillets 100 g each, finely diced

25 g Smoked salmon, finely diced

20 g Smoked mackerel(s), finely diced

Salt and pepper

Lemon peel

60 ml Lime vinegar

FOR THE PUMPKIN CANNELLONI

500 g Hokkaido Pumpkin, cored

125 ml Vegetable stock

0.5 g Xanthan

METHOD

1. For the base: roll out the pastry and use to line a greased square baking form approx. 15 x 15 cm (not up the rim). Bake blind in a preheated oven at 400° F for 6 minutes.
2. For the cream: blend the ingredients together until smooth. Place into a mixing bowl and whip.
3. Put aside 100 g of the cream for the pumpkin cannelloni. Spread the remaining cream onto the base and allow to chill for approx. 4 hours.
4. For the pumpkin cannelloni: cook the pumpkin (with peel) in vegetable stock until tender. Blend the pumpkin and xanthan until smooth. Spread the mixture evenly onto cling film and bake in a preheated oven at 120 °F for approx. 60 minutes. Remove from the film and roll whilst warm. Allow to cool and fill with the fish cream. Serve with the smoked fish cream slices.