



SALMON TARTARE IN PUFF PASTRY FOR THERMOMIX



QimiQ BENEFITS

- Acid stable and does not curdle
- Longer shelf life without loss of quality



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easy

INGREDIENTS FOR 4 PORTIONS

150 g QimiQ Classic, room temperature

2 small Shallot(s)

2 tsp Lemon juice

Salt and pepper

Dill

200 g Smoked salmon, minced

540 g Puff pastry, 1 sachet

2 Egg(s), to brush

METHOD

1. Place the shallots in the Thermomix bowl and chop for 5 seconds/speed 6
2. Add the unchilled QimiQ Classic, lemon juice, salt, pepper and mix with the butterfly whisk for 1 minute/speed 3.
3. Add the salmon and mix for 4 seconds/speed 5 to create the Tartare.
4. For the pastry cases: roll out the pastry. Using a round cookie cutter cut out 3 circles of pastry for each case. One circle will be used as a base. With a smaller round cookie cutter cut out the centre of two pastry circles, creating two rings. Place the rings onto the pastry circle and brush with egg.
5. Bake in a preheated oven at 200 °C (conventional oven) for 5-10 minutes until golden brown and well risen. Allow to cool.
6. Fill with the salmon tatar and serve garnished with fresh herbs.