



# WARM FISH TERRINE



## QimiQ BENEFITS

- Saves time and resources
- Stable consistency
- Enhances the natural taste of added ingredients



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easy

## INGREDIENTS FOR 100 PORTIONS

### FOR THE SALMON LAYER

**940 g** QimiQ Classic, room temperature

**2.5 kg** Salmon fillet, coarsely chopped

**1.25 litre(s)** Whipping cream 36% fat

**440 ml** Lobster stock

Sea salt

Pepper

Lemon juice

Pernod [Aniseed liqueur]

### FOR THE TROUT LAYER

**940 g** QimiQ Classic, room temperature

**2.5 kg** Smoked trout fillet, coarsely chopped

**1.25 litre(s)** Whipping cream 36% fat

**440 ml** Fish stock

Dill

Sea salt

Pepper

Lemon juice

Pernod [Aniseed liqueur]

Crab meat, diced

## METHOD

1. For the salmon filling: whisk the unchilled QimiQ Classic smooth. Place the salmon, cream and QimiQ in a food processor and mix to a smooth paste. Slowly add the lobster stock and season to taste. Pour this mixture into a terrine mold lined with cling film.
2. Repeat this procedure for the trout layer and fold in the diced crab meat. Spread the trout mixture onto the salmon mixture and poach in the pre-heated oven at 170 °F for approx. 45 minutes.