



SMOKED FISH SPREAD



QimiQ BENEFITS

- Acid stable and does not curdle
- Binds with fluid - no separation of ingredients
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Classic, room temperature

500 g Cream cheese

300 g Smoked fish fillets, finely chopped

60 g Horseradish, freshly grated

Salt

Black pepper, freshly ground

30 ml Lemon juice

Cilantro / coriander, ground

15 g Parsley, minced

20 g Dill, minced

METHOD

1. Whisk the unchilled QimiQ Classic smooth.
2. Add the remaining ingredients and mix well. Season to taste.
3. Chill for approx. 1-2 hours and serve.