



# SALMON CROSTINI



## QimiQ BENEFITS

- Quick and simple preparation
- Enhances the natural taste of added ingredients
- Longer shelf life without loss of quality



15



easy

## INGREDIENTS FOR 10 PORTIONS

**200 g** QimiQ Classic, room temperature

**20** Baguette slices 15 g each

**250 g** Smoked salmon, chopped

**10 g** Mixed herbs, finely chopped

**60 g** Shallot(s), finely sliced

Pepper

Lemon juice

Garden herbs, fresh, to garnish

## METHOD

1. Bake the slices of bread at 280 °F until completely dry.
2. Whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.
3. Form small dumplings out of the mixture and place on the dried bread slices.
4. Serve garnished with herbs.