



SMOKED SALMON WAFFLES



QimiQ BENEFITS

- Reduced cholesterol and fat - full flavor
- Light and fluffy consistency



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Sauce Base
100 g	Butter, softened
3	Egg yolk(s)
1 tbsp	Sherry
1 tbsp	Olive oil
3	Egg white(s)
1 pinch(es)	Salt
100 g	AP Flour
200 g	Smoked salmon, sliced
	Butter

METHOD

1. Whisk the butter and egg yolks until fluffy. Add the QimiQ Sauce Base, sherry, olive oil and half of the flour and mix well.
2. Whisk the egg whites and salt until stiff. Fold in the remaining flour.
3. Heat the waffle iron and brush with butter. Make the waffles.
4. Allow the waffles to cool side by side on a grid (to prevent them from turning soggy).
5. Serve the waffles with the smoked salmon.