



OVEN BAKED POTATOES WITH SMOKED SALMON



QimiQ BENEFITS

- Bake stable
- Creamy consistency
- Full taste with less fat content



15



easy

INGREDIENTS FOR 10 PORTIONS

10 Waxy potatoes, medium sized

FOR THE FILLING

500 g QimiQ Classic, room temperature

260 g Cream cheese

240 g Smoked salmon, cut into strips

160 g Red onion(s), finely chopped

160 g Leek, finely sliced

60 g White bread crumbs

4 Egg yolk(s)

20 g Parsley, minced

Salt

Black pepper, freshly ground

10 g Garlic, finely chopped

METHOD

1. Cook the potatoes with skins until soft in salted water and allow to cool.
2. Whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.
3. Cut the potatoes in half lengthwise and scoop out some of the middle.
4. Add the potato to the QimiQ mixture, mix well and then spread onto the potato halves.
5. Bake in a preheated oven at 370 °F for approx. 15 minutes.