



SMOKED SALMON AND SPINACH TARTLETS



QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Creamy indulgent taste with less fat
- Quick and simple preparation



15



easy

INGREDIENTS FOR 25 TARTLETS

2 package Fresh short crust pastry

FOR THE FILLING

125 g	QimiQ Classic
60 g	Gervais, unflavoured
25 g	Parmesan, grated
0.5	Lemon(s), juice only
	Salt
0.5 tsp	Dill, fresh
200 g	Leaf spinach, frozen, thawed
2 tbsp	Tomato(es), diced
1 tsp	Capers, minced
150 g	Smoked salmon, minced

METHOD

1. Preheat the oven to 360 °F (conventional oven).
2. Roll the pastry out on a lightly floured surface and cut Ø 7 cm large circles out of it.
3. For the filling: mix the ingredients together well (except the salmon and capers).
4. Place 1 teaspoon of the filling onto each circle of dough and bake in the preheated oven for approx. 15 minutes.
5. Serve garnished with smoked salmon strips and chopped capers.