

SMOKED FISH SPREAD WITH APPLE AND WALNUT



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and simple preparation





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INGREDIENTS FOR 4 PORTIONS

125 g	QimiQ Classic, room temperature
125 g	Smoked fish fillets, finely chopped
80 g	Gervais, unflavoured
40 g	Apple, grated
30 g	Walnuts, finely chopped
10 g	Horseradish, grated
	Salt
	Black pepper, freshly ground
0.5	Lemon(s), juice only

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.