



SMOKED FISH TERRINE WITH HORSERADISH



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 6 PORTIONS

250 g QimiQ Classic, room temperature

200 g Low fat quark [cream cheese]

Salt and pepper

40 g LieblingsKren Horseradish, fresh

1 tbsp Dill

Lemon juice

1 tsp Dry Vermouth

100 g Smoked trout fillet , finely chopped

125 Whipping cream 36% fat

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the quark, seasoning, horseradish, dill, lemon juice and Vermouth and mix well.
2. Carefully add the finely chopped fish.
3. Fold in the whipped cream.
4. Pour the mixture into small molds lined with plastic film and allow to chill for approx. 4 hours.
5. Tip out of the form and garnish to serve.