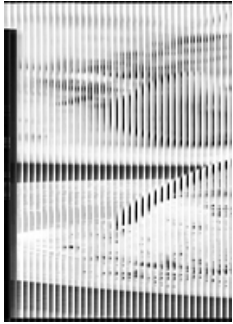




# SMOKED FISH TERRINE WITH HORSERADISH



## QimiQ BENEFITS

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



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easy

## INGREDIENTS FOR 6 PORTIONS

<b>250 g</b>	QimiQ Classic, room temperature
<b>200 g</b>	Low fat quark [cream cheese]
	Salt and pepper
<b>40 g</b>	LieblingsKren Horseradish, fresh
<b>1 tbsp</b>	Dill
	Lemon juice
<b>1 tsp</b>	Dry Vermouth
<b>100 g</b>	Smoked trout fillet , finely chopped
<b>125</b>	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.