



# SMOKED SALMON AND DILL TERRINE FROM MICHA SCHÄRER



## QimiQ BENEFITS

- Acid stable and does not curdle
- Full taste with less fat content
- No additional gelatin required
- Quick and simple preparation



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easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, room temperature

**240 g** Smoked salmon fillet

**125 g** Sour cream 15 % fat

**100 ml** Whipping cream 36% fat, beaten

**1 bunch(es)** Dill, finely chopped

**1** Lime(s)

Horseradish, grated

Salt and pepper

## METHOD

1. Line a terrine mold with cling film.
2. Place the salmon fillets on the bottom of the mould.
3. Whisk the unchilled QimiQ Classic smooth. Add the dill, sour cream and whipped cream to the QimiQ Classic. Season with the salt, pepper, horse radish and lime juice.
4. Pour the QimiQ mixture into the mould and chill for approx. 4 hours.
5. Serve with salad as an appetizer.