



SMOKED SALMON CREAM TARTLETS



QimiQ BENEFITS

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



15



easy

Tips

Statt Kren kann auch Wasabi verwendet werden.

INGREDIENTS FOR 4 PORTIONS

200 g Slice(s) of pumpnickel bread, without crust

FOR THE SALMON CREAM

250 g QimiQ Classic, room temperature

150 g Cream cheese

100 g Smoked salmon

1 Lemon(s), juice only

1 tbsp Olive oil

1 tsp Horseradish, freshly grated

Salt and pepper

METHOD

1. For the salmon cream: mix all the ingredients together with an immersion blender.
2. Cut the bread into circles.
3. Spread the mixture onto 2 slices of bread (approx. 1 cm thick) and place one on top of the other.
4. Cover with a third slice of bread and press gently.
5. Allow to chill for approx. 4 hours.