



# SMOKED SALMON WAFFLES



## QimiQ BENEFITS

- Light and fluffy consistency
- Dairy cream - best quality



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, room temperature

**100 g** Butter, softened

**3** Egg yolk(s)

**140 g** AP Flour

**1 tbsp** Sherry

**1 tbsp** Olive oil

**3** Egg white(s)

**1 pinch(es)** Salt

**200 g** Smoked salmon, sliced

Butter, to brush

## METHOD

1. Whisk the unchilled QimiQ Classic smooth.
2. Whisk the butter and egg yolks until fluffy. Add the QimiQ Classic, sherry, olive oil and half of the flour and mix well.
3. Whisk the egg whites with the salt until stiff. Fold in the remaining flour.
4. Heat the waffle iron and brush with butter. Make the waffles.
5. Allow the waffles to cool side by side on a grid (to prevent them from turning soggy).
6. Serve the waffles with the salmon.