



SMOKED SALMON TARTAR ON POTATO PATTIES



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Stable consistency
- Quick and simple preparation



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE SMOKED SALMON TARTAR

125 g QimiQ Classic, room temperature

200 g Smoked salmon, diced

1 Red onion(s), finely sliced

80 g Natural yogurt

0.5 Lemon(s), juice only

Dill, finely chopped

Salt

Black pepper, freshly ground

FOR THE POTATO PATTIES

3 Floury potato(es), peeled

1 tsp Corn starch

Vegetable oil

Salt and pepper

Nutmeg, ground

METHOD

1. For the smoked salmon tartar: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste with salt and pepper.
2. For the potato patties: finely grate the potatoes and place into a sieve. Wash with cold water and drain.
3. Add the corn starch and season with salt, pepper and nutmeg. Form the potato mixture into patties and pan fry on both sides.
4. Spread the smoked salmon tartar onto the potato patties and serve.