



# SALMON MOUSSE



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 4 PORTIONS

**125 g** QimiQ Classic, room temperature

**200 g** Smoked salmon

**1 tbsp** Parsley, finely chopped

**1 tbsp** Mustard

**120** Whipping cream 36% fat

Salt and pepper

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Finely slice the salmon and add to the QimiQ. Blend with an immersion blender until smooth. Add the parsley and mustard and mix well. Season to taste with salt and pepper.
2. Fold in the whipped cream and allow to chill for approx. 4 hours.