



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.