



ASPARAGUS MOUSSE TARTLETS ON SMOKED SALMON



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Stable consistency
- Quick and simple preparation



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easy

INGREDIENTS FOR 6 SERVINGS

200 g Slice(s) of pumpernickel bread

200 g Smoked salmon

Cress , to garnish

FOR THE ASPARAGUS MOUSSE

250 g QimiQ Classic, room temperature

300 g Asparagus, tinned and drained, finely sliced

175 g Cream cheese

1 Lemon(s), juice only

Salt

Black pepper, freshly ground

METHOD

1. For the asparagus mousse: blend the ingredients together until smooth using an immersion blender. Season to taste with salt and black pepper.
2. Cut the pumpernickel bread into circles using dessert rings. Do not remove the bread from the dessert rings and fill with the asparagus mousse. Allow to chill for approx. 4 hours.
3. Garnish the tartlets with the fresh cress and serve with the smoked salmon.