



# 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.