



SMOKED FISH TERRINE WITH HORSERADISH



QimiQ BENEFITS

- Quick and simple preparation
- Longer shelf life without loss of quality
- Enhances the natural taste of added ingredients
- Reduces skin formation



15



easy

INGREDIENTS FOR 10 PORTIONS

375 g QimiQ Classic, room temperature

300 g Low fat quark [cream cheese]

Salt and pepper

Horseradish

2 tbsp Dill

Lemon juice

2 tsp Dry Vermouth

200 g Smoked trout fillet , finely chopped

180 g Heavy cream 36 % fat, beaten

METHOD

1. Whisk QimiQ Classic smooth. Add the quark, seasoning, horseradish, dill, lemon juice and vermouth and mix well.
2. Carefully add the finely chopped fish.
3. Fold in the whipped cream.
4. Pour the mixture into small molds lined with cling film and chill for at least 4 hours (preferably over night).