



# PACOJET - SMOKED SALMON MOUSSE



## QimiQ BENEFITS

- Alle Zutaten zusammen gut mixen.
- Deep freeze stable
- No additional gelatine required



## INGREDIENTS FOR 1 PACOJET BEAKER

**150 g** QimiQ Whip

**300 g** Smoked salmon, diced

**70 ml** Fish stock

Salt and pepper

Lemon juice

## METHOD

1. Blend the ingredients together until smooth.
2. Pour into a Pacojet beaker and freeze at -9 °F for approx. 24 hours.
3. Pacotize.