



SALMON APPETIZERS FOR THE EASTER BRUNCH



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation



INGREDIENTS FOR 30 APPETIZERS

250 g QimiQ Classic, room temperature

150 g Smoked salmon, finely chopped

Lemon juice

Salt and pepper

250 ml Whipping cream 36% fat, beaten

1 tsp Dill, finely chopped

Cracker

METHOD

1. Whisk the unchilled QimiQ Classic smooth.
2. Add the salmon and dill and mix well.
3. Season to taste with salt, pepper and lemon juice. Fold in the whipped cream.
4. Fill into a piping bag and allow to chill for approx. 4 hours.
5. Pipe the mousse onto the crackers and serve.