



SMOKED SALMON MOUSSE



QimiQ BENEFITS

- Real dairy cream product, cannot be over whipped
- Acid and alcohol stable
- Quick and simple preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Whip, chilled

200 ml Fish stock, cold

250 g Cream cheese

4 cl Vermouth dry

400 g Smoked salmon

1 Lemon(s), juice only

Salt, ground

White pepper, ground

Cilantro / coriander, ground

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth and ensure that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. Season to taste and allow to chill for approx. 4 hours.
4. **Tipp:** Lachsabschnitte können verwendet werden.