

**QimiQ BENEFITS**

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**INGREDIENTS FOR 10 PORTIONS**

650 g QimiQ Classic, room temperature

200 g Red beet(s), cooked

100 g Mascarpone

50 g Butter, fluid

2 g Orange zest

10 g White balsamic vinegar

10 g Salt

5 g Horseradish, grated

500 g Arctic char fillet(s), smoked

METHOD

1. content not maintained in this language
2. content not maintained in this language
3. Geräucherten Saibling in Stücke schneiden und mit der Panna Cotta servieren.