



# 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 6 PORTIONS

**250 g** QimiQ Classic, room temperature

**200 g** Low fat quark [cream cheese]

Salt and pepper

Horseradish

**1 tbsp** Dill

Lemon juice

**1 tsp** Dry Vermouth

**100 g** Smoked trout fillet , finely chopped

**125 ml** 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 forms lined with plastic film and chill for at least 4 hours (preferably over night).
5. Tip out of the form and garnish to serve.