



SMOKED TROUT IN A CREAM CUCUMBER SAUCE



QimiQ BENEFITS

- Quick and simple preparation
- Enhances the natural taste of added ingredients
- Binds with fluid - no separation of ingredients



15



easy

INGREDIENTS FOR 4 PORTIONS

4 Smoked trout fillets 100 g each

FOR THE CREAM CUCUMBER SAUCE

125 g QimiQ Classic, room temperature

250 g Natural yogurt

100 g Cucumber(s), finely shredded

100 g Radishes, finely shredded

2 tsp Horseradish, finely grated

1 tsp Dill, fresh

Salt and pepper

FOR THE GARNISH

Cucumber(s)

Radishes

Caviar

Dill, fresh

METHOD

1. Remove the skin from the smoked trout and chop roughly.
2. For the cream sauce: whisk the unchilled QimiQ Classic smooth.
3. Add the smoked trout pieces and the remaining ingredients and mix well. Season to taste.
4. Arrange in a small dish and decorate with very thin slices of cucumber and radish. Top with the caviar and sprinkle with dill.