



SALMON SPREAD FOR THERMOMIX



QimiQ BENEFITS

- Quick and simple preparation
- Enhances the natural taste of added ingredients
- Longer shelf life without loss of quality
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Whip, chilled

200 g Smoked salmon

100 ml Fish stock, or vegetable stock

0.5 Lemon(s), juice only

Salt

White pepper

METHOD

1. Place the smoked salmon in the Thermomix bowl and chop for 3 seconds / speed 4.
2. Add the remaining ingredients and mix with the butterfly whisk for 1 minute / speed 3.