



# FILLING FOR SALMON WRAPS



## QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer shelf life without loss of quality



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easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** Smoked salmon, sliced

**90 g** Cucumber(s), cut into strips

**60 g** Lettuce, chopped

## FOR THE SAUCE

**125 g** QimiQ Classic, room temperature

**100 g** Sour cream 15 % fat

**20 ml** Lemon juice

Dill, finely chopped

Garlic, finely chopped

Salt and pepper

## METHOD

1. For the sauce, whisk QimiQ Classic smooth. Add the remaining ingredients and mix well.
2. Spread the wraps with the sauce. Cover and with the salmon, cucumber and salad. Roll up and serve cold.