

TEXTURA™

go beyond texture

Tempo



SALMON MOUSSE

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Ingredients

Formula	Quantity	Percentage
TEXTURA™ Tempo B	7,00 g	2,16 %
Olive Oil	21,00 g	6,49 %
Water	100,00 g	30,89 %
Smoked Salmon	100,00 g	30,89 %
Pepper	0,75 g	0,23 %
Lemon Juice	10,00 g	3,09 %
Horseradish	15,00 g	4,63 %
Partially Whipped Cream	70,00 g	21,62 %

Preparation

1. Cut the smoked salmon and mix with water by using an immersion blender until homogenous.
2. Add the pepper, lemon juice, and horseradish and mix.
3. Blend the TEXTURA™ Tempo B with the olive oil and add to the mixture, mixing for 30 seconds.
4. Pour the mixture into a large bowl and add the whipped cream, while carefully stirring with a hand whisk.
5. Fill the forms and refrigerate for about 2-3 hours at 2-8°C.

TEXTURA™ Tempo process steps



TO BE
PREBLENDED



BROAD
TEMPERATURE
RANGE



SHEAR
ACCORDING TO
TEMPERATURE

Suggestion

You can garnish your salmon mousse with dill or any other herb that enhances the flavor of the mousse. Consider garnishing with thinly sliced cucumber for added freshness. Enjoy!



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