

Salmon terrine

Savoury

level 

 4

 40 min



Ingredients

200 ml	Fresubin 2 kcal Fibre DRINK Neutral
300 g	fresh salmon
2	eggs
	tarragon
	chives
1 tea- spoon	curry powder
	salt and pepper

Nutritional information per serving:

Energy	276 kcal
Protein	23.5 g
Fat	15.0 g
Carbohydrate	11.0 g
Fibre	0.8 g



Alternative products:

Fresubin® 2 kcal DRINK
Fresubin® Energy DRINK

Preparation

Skin the salmon and chop it in rough pieces. Purée the salmon pieces in a blender and add the eggs, herbs, spices and the Fresubin 2 kcal Fibre DRINK Vanilla.

Mix all ingredients and pour the mixture into a mould (e.g. cake-pan or loaf-pan). Put the pan in a bain-marie in the pre-heated oven (180 °C) for 25 minutes.

Before serving leave the terrine to cool down in the refrigerator.

TIP:

Garnish with
sour cream
and dill.