



WILD CHAR IN A VEGETABLE AND HERB FOND



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Full taste with less fat content
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 4 PORTIONS

4 Char fillets 160 g each

Salt and pepper

Olive oil, to fry

FOR THE FOND

250 g QimiQ Cream Base

200 g Potatoes, peeled

200 g Kohlrabi, peeled

100 g Onion(s), finely chopped

600 Vegetable stock

10 ml Olive oil

Salt and pepper

Ground nutmeg, grated

Cumin, ground

Bay leaf

100 g Radishes, cut into segments

40 g Mixed herbs, finely chopped

METHOD

1. For the fond: dice the potato and kohlrabi into 1 cm cubes.
2. Lightly fry the potato and onion in oil. Add the kohlrabi and vegetable stock. Season to taste, bring to the boil and cook until the potatoes are tender to the bite.
3. Stir in the QimiQ Sauce Base. Add the radishes and finish with the herbs.
4. Season the char and fry with the skin side down until almost cooked through. Turn over, flash fry and serve immediately with the fond.