



# SALMON FILLET IN PARCHMENT PAPER WITH LIME SAUCE



## QimiQ BENEFITS

- Gluten free
- Creamy indulgent taste with less fat
- Problem-free reheating possible



25



easy

## INGREDIENTS FOR 4 PORTIONS

**4** Salmon fillets(s) 150 g each

Lemon juice

Herb salt

## FOR THE HERB TOPPING

**125 g** QimiQ Cream Base, chilled

**80 g** Mushrooms, finely chopped

**1 tsp** Butter

**80 g** Cream cheese

**2 tbsp** Mixed herbs, finely chopped

**1** Garlic clove(s), finely chopped

Salt and pepper

## FOR THE SAUCE

**125 g** QimiQ Cream Base

**400 g** Potatoes, cut into strips

**250 g** Carrots, cut into strips

**100 g** Peas in the pod

**150 g** Kohlrabi, cut into strips

**125** Vegetable stock

**30 ml** Lime juice

Herb salt

## METHOD

1. Preheat the oven to 240 °C (conventional oven).
2. Season the salmon with lemon juice and herb salt and allow to draw.
3. For the herb topping: fry the mushrooms in butter until the excess liquid has evaporated. Add the remaining ingredients and season to taste with salt and pepper.
4. Place the 4 fillets on individual sheets of parchment paper. Spread with the herb topping and wrap up well. Bake in the preheated oven for approx. 7-10 minutes.
5. For the sauce: cook the vegetables in the stock until tender to the bite.
6. Season to taste with the herb salt. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.