



# PIKE PERCH IN PEPPER CREAM SAUCE



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Gluten free



15



easy

## INGREDIENTS FOR 4 PORTIONS

**600 g** Pike perch fillet

Lemon juice

Salt

**1 tbsp** Olive oil

## FOR THE SAUCE

**1** Onion(s), finely chopped

**1 tsp** Olive oil

**400 g** Red pepper(s), finely diced

**200 ml** Clear vegetable stock

Salt

Cayenne pepper

Bay leaf

**125 g** QimiQ Cream Base

## METHOD

1. Season the fish fillets with the lemon juice, salt and pepper and allow to draw.
2. For the sauce, fry the onion in oil until soft. Add the pepper and fry for a few minutes. Douse with the stock, season to taste and continue to cook until the peppers are tender. Remove the bayleaf.
3. Blend smooth. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Pat the pike perch dry and fry in oil on both sides. Serve with the pepper sauce.