



RED PEPPER CRÈME DE BEURRE ON MONKFISH WITH POTATO FRITTERS

QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Creamy indulgent taste with less fat
- One bowl preparation



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE RED PEPPER CREME DE BEURRE

500 g QimiQ Whip Pastry Cream, chilled

80 g Butter, melted

150 g Sweet pepper concentrate/paste

Salt

Black pepper, freshly ground

FOR THE POTATO FRITTERS

500 g Floury potato(es)

Salt

Black pepper, freshly ground

Ground nutmeg, ground

FOR THE MONKFISH

1500 g Monkfish

Salt

Black pepper, freshly ground

Cilantro

METHOD

1. For the red pepper creme de beurre: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Slowly add the melted butter and mix well.
3. Add the remaining ingredients and continue to whip until the required volume has been achieved.
4. For the potato fritters: peel and roughly grate the potatoes using a mandoline/grater. Place into cold water and wash off the starch.
5. Place the grated potato onto a paper towel to drain off excess fluid. Season with the salt, pepper and nutmeg.
6. Form the fritters and fry in hot oil on both sides until crispy.
7. Clean the monkfish and cut into fillets. Season and fry in a hot oil on both sides.
8. To serve: place the potato fritters onto plates. Arrange the fish fillets on the fritters and pipe the crème de beurre on top. Repeat the procedure once again and serve.