



SALMON STEAK IN PEANUT SAUCE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Quick and easy preparation
- Full taste with less fat content



15



easy

INGREDIENTS FOR 4 PORTIONS

4 Salmon steak(s) 200 g each

Salt and pepper

2 tbsp Olive oil

FOR THE SAUCE

1 Onion(s), finely chopped

150 ml Water

150 g Tomato(es), diced

150 g Peanuts, roasted

2 tsp Curry powder

250 g QimiQ Cream Base

Salt and pepper

METHOD

1. Season the salmon steaks with salt and pepper. Fry for 3 minutes on each side in the olive oil, remove from the pan and keep warm.
2. For the sauce, fry the onion in the remaining olive oil until the onions turn light brown and douse with the water. Add the tomatoes and continue to fry until soft.
3. Add the peanuts and curry powder, season with salt and pepper and continue to fry for a few minutes.
4. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Season with salt and pepper.
5. Serve the salmon steaks in the peanut sauce.