



SALMON STRUDEL WITH PIKEPERCH FARCE



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Prevents moisture migration, pastry remains fresh and dry for longer
- Creamy indulgent taste with less fat
- Quick and easy preparation
- Fillings remain moist for longer
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 6 PORTIONS

175 g Pike perch fillet

150 g QimiQ Classic, unchilled

0.5 tsp Corn flour / starch

1 Egg white(s)

Salt

White pepper

Cayenne pepper

shot Pernod [Aniseed liqueur]

270 g Puff pastry[Tante Fanny]

400 g Salmon fillet, in whole

1 Egg yolk(s), to brush

METHOD

1. Pre-heat the oven to 200° C (conventional oven).
2. For the farce, remove all fishbones, dice and blend smooth.
3. Whisk QimiQ Classic smooth, add the corn flour and egg white and continue to blend smooth. Season to taste, add the Pernod and mix well.
4. Pre-prepare the puff pastry according to the instructions on the packet. Spread the farce over one half of the pastry and top with the fillet of raw salmon. Spread the remaining farce evenly over the salmon.
5. Roll into a strudel and seal the edges. Place with the opening facing down onto a baking sheet lined with baking paper and brush with egg yolk.
6. Bake in the hot oven for 10 minutes, reduce the heat to 180° C and bake for a further 6 minutes.
7. Allow to cool for approx. 10-15 minutes before serving.