



TAGLIATELLE WITH STRIPS OF SALMON IN A LEMON SAUCE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

400 g Salmon fillet, finely shredded

Lemon juice

Salt and pepper

20 g Butter

400 g Tagliatelle

Olive oil

1 tsp Butter

FOR THE LEMON SAUCE

250 g QimiQ Cream Base

125 Vegetable stock

125 ml White wine

1 tsp Lemon balm

3 Lemon(s), juice only

70 g Parmesan, grated

Salt and pepper

METHOD

1. Season the strips of salmon with lemon juice, salt and pepper. Allow to draw for 10 minutes, flash fry in butter and keep warm.
2. Cook the tagliatelle al dente in salt water with olive oil. Drain and douse with cold water. Toss in hot butter before serving.
3. For the lemon sauce, bring the stock, white wine, lemon balm and lemon juice to the boil. Stir in QimiQ Cream Base and continue to cook until the required consistency has been achieved. Add the parmesan and season to taste.
4. Pour the lemon sauce over the tagliatelle tossed with the strips of fried salmon.