



FISH QUENELLES IN WHITE WINE SAUCE WITH BEETROOT POTATOES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Acid stable and does not curdle



15



easy

INGREDIENTS FOR 8 PORTIONS

FOR THE FISH QUENELLES

500 g QimiQ Classic, unchilled

800 g Fish fillet

4 tbsp Dry vermouth

Salt and pepper

FOR THE BEETROOT POTATOES

1 litre(s) Beetroot juice

1 litre(s) Water

Salt

2 kg Potatoes, small

FOR THE WHITE WINE SAUCE

250 g QimiQ Classic, chilled

300 ml Fish stock

300 ml Riesling white wine

Salt and pepper

Flat-leaf parsley, to garnish

METHOD

1. For the fish quenelles: blend the QimiQ Classic, fish and Vermouth until smooth. Season with salt and pepper.
2. Form small quenelles with the mixture using a dessert spoon. Place carefully into boiling water and allow to draw for 2 minutes. Remove with a draining ladle, pat dry with kitchen roll and keep warm.
3. For the beetroot potatoes: bring the beetroot juice, water and salt to the boil. Cook the potatoes in the beetroot juice, drain and keep warm.
4. For the white wine sauce: bring the fish stock and wine to the boil and reduce. Season with salt and pepper. Finish with cold QimiQ Classic and blend until frothy.
5. Serve the fish quenelles with the white wine sauce and the beetroot potatoes garnished with parsley.