



PIKE FILLET WITH KOHLRABI AND CRESS IN WHITE WINE SAUCE



QimiQ BENEFITS

- Problem-free reheating possible
- Alcohol stable and does not curdle
- Creamy indulgent taste with less fat



25



easy

INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Classic, chilled

1 kg Kohlrabi, finely diced

50 g Butter

320 ml Dry white wine

Salt

Pepper

950 ml Vegetable stock

25 g Corn flour / starch

10 Pike perch fillet(s) 150 g each

Salt and pepper

Lemon juice

125 g Butter

110 ml Dry vermouth

25 g Cress , to garnish

METHOD

1. For the sauce, fry the kohlrabi in butter over low heat. Douse with white wine and reduce. Season to taste with the salt and pepper, add the clear vegetable stock and continue to cook until firm to the bite.
2. Mix the corn flour with cold water to a smooth paste and use to bind the sauce. Bring to the boil and remove from the heat.
3. Carefully fry the pike fillets in butter on both sides.
4. Finish the sauce with cold QimiQ Classic and Vermouth. Serve with the pike fillets and garnish with the cress.