



# BLACK SALSIFY AND FISH SOUFFLÉ



## QimiQ BENEFITS

- Alcohol stable and does not curdle
- Bake stable
- Reduces moisture migration
- Full taste with less fat content



25



easy

## INGREDIENTS FOR 6 PORTIONS

**250 g** QimiQ Classic, unchilled

**500 g** Black salsify, peeled, diced

**60 g** Butter

**125 ml** White wine

**250 ml** Water

Salt

Lemon juice, from 1 lemon

**2** Egg(s)

**15 g** Corn flour / starch

**2 cl** Pernod [Aniseed liqueur]

Salt

Black pepper, freshly ground

Ground nutmeg, ground

**15 g** Mixed herbs, fresh

**40 g** Red pepper(s), diced

**20 g** Black olives, finely chopped

**120 g** Salmon fillet, diced

**60 g** Pike perch fillet, diced

## METHOD

1. Sauté the black salsifies in butter.
2. Douse with the white wine and add the water. Season to taste and add the lemon juice. Allow to simmer until the liquid has evaporated.
3. Puree the cooked black salsifies and allow to cool.
4. Preheat the oven to 180 °C (air circulation).
5. Mix 400 g of the black salsify puree with the QimiQ Classic, eggs, starch, pernod, spices and herbs until smooth.
6. Fold in the peppers, olives and diced fish.
7. Fill the mixture into muffin moulds and bake in the preheated oven for approx. 30 minutes.
8. Serve with black salsify and orange fillets.