



SALMON FILLET WITH HORSE RADISH CRUST



QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat



25



medium

INGREDIENTS FOR 4 PORTIONS

4 Salmon fillets(s) 150 g each

Salt and pepper

FOR THE CRUST

125 g QimiQ Classic, unchilled

100 g Butter, softened

1 Egg yolk(s)

40 g LieblingsKren Horseradish, fresh

20 g Bread crumbs

Salt and pepper

METHOD

1. Preheat the oven to 220 °C (conventional oven).
2. For the crust: whisk the unchilled QimiQ Classic smooth.
3. Whisk the butter until fluffy, add the egg and the QimiQ Classic spoon by spoon. Add the horse radish, bread crumbs, salt and pepper and mix well.
4. Season the salmon fillets with salt and pepper and spread the top with the crust mixture.
5. Bake in the pre-heated oven for approx. 8-10 minutes. Add the grill for the last few minutes to create a brown and crispy crust.