



SPINACH FILLED PIKE PERCH ROLLS ON LENTIL STEW



QimiQ BENEFITS

- Acid and alcohol stable
- Firmer and more stable fillings
- Smooth and creamy consistency in seconds
- Full taste with less fat content



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE SPINACH FILLED PIKE PERCH ROLLS

125 g	QimiQ Classic, unchilled
200 g	Pike perch trimmings, minced
100 g	Spinach, pureed
4 g	Salt
10 g	Lemon juice
4 cl	Pernod [Aniseed liqueur]
	Coriander spice, ground
600 g	Pike perch fillet, skinned
200 g	Salmon fillet, skinned

FOR THE LENTIL STEW

500 g	QimiQ Cream Base
200 g	Beluga lentils, soaked
200 g	Mountain lentils, soaked
100 g	Red onion(s), chopped
50 ml	Olive oil
40 g	Garlic, chopped
250 ml	White wine
500 ml	Water
80 g	Leek, chopped
80 g	Yellow carrot, peeled
160 g	Eggplant, peeled
120 g	King oyster mushrooms, chopped
	Salt, to taste
2 g	Black pepper, freshly ground
10 g	Flat-leaf parsley, chopped

METHOD

1. For the farce: place the QimiQ Classic, minced fish trimmings, spinach, salt, lemon juice, Pernod and coriander into a mincer, and blend to a creamy consistency.
2. Beat the pike perch fillets with a meat hammer until flat. Lay the fillets onto cling film and spread the farce on top.
3. Place the salmon fillet strips on top of the farce and roll up like a roulade, making sure to close the ends tight.
4. Steam the fish rolls at 100 °C for approx.20 minutes.
5. Rinse the soaked lentils and drain.
6. Fry the onions in olive oil until translucent. Add the garlic and lentils and fry until glassy.
7. Douse with the white wine and reduce by half. Add the water and cook until the lentils are tender.
8. Fry the vegetables in olive oil and add to the lentils.
9. Add the QimiQ Sauce Base, season to taste and refine with the

parsley.

10. Serve with the pike perch rolls.