



QimiQ **BENEFITS**

- Acid and alcohol stable
- Firmer and more stable fillings
- Creamy indulgent taste with less fat
- Problem-free reheating possible



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easy

INGREDIENTS FOR 10 PORTIONS

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
250 g	QimiQ Classic, chilled
200 g	Beluga lentils, soaked
200 g	Mountain lentils, soaked
100 g	Red onion(s), chopped
50 g	Olive oil
40 g	Garlic, chopped
250 ml	White wine
400 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

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