



SALMON FILLET IN THYME AND CHERVIL SAUCE



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Full taste with less fat content
- Smooth and creamy consistency in seconds



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g	QimiQ Cream Base
120 g	Onion(s), finely sliced
120 g	Butter
125 ml	White wine
6 cl	Noilly Prat/Vermouth dry
340 ml	Fish stock
	Salt
	Black pepper, freshly ground
4 tsp	Chervil, chopped
2 tsp	Citrus thyme
1600 g	Salmon fillet
	Salt
	Black pepper, freshly ground
	Olive oil

METHOD

1. For the sauce: saute the onions in 40 g butter. Douse with the white wine and Noilly Prat. Add the fish stock, season and simmer until reduced.
2. Add the QimiQ Cream Base and finish with the remaining butter. Add the fresh herbs just before serving.
3. Season the salmon fillet and fry in the hot olive oil skin-side down. When the fish is cooked halfway through, turn it over and remove the pan from the heat to allow the fish to rest briefly.
4. Serve with the sauce.