



# WHIPPED CHILI BUTTER ON FRIED PIKE PERCH FILLET



## QimiQ BENEFITS

- Deep freeze stable
- Full taste with less fat content
- Light and fluffy consistency
- Very high whipping volume



15



easy

## INGREDIENTS FOR 10 PORTIONS

<b>125 g</b>	QimiQ Whip Pastry Cream, chilled
<b>230 g</b>	Butter
<b>2 small</b>	Chili pepper, fresh, finely chopped
<b>0.5 tsp</b>	Paprika powder
<b>0.5 tsp</b>	Chilli spice
<b>8 g</b>	Salt
	Black pepper, freshly ground
<b>10</b>	Pike perch fillet

## METHOD

1. Whisk the butter until fluffy. Slowly add the cold QimiQ Whip Pastry Cream little by little and continue to whisk for a few more minutes.
2. Add the remaining ingredients and whip until the required volume has been achieved.
3. Fill the butter into a piping bag and pipe rosettes. Chill well.
4. Place the butter rosettes onto the fried pike perch fillet and serve.