



WHIPPED CHILI BUTTER ON FRIED PIKE PERCH FILLET



QimiQ BENEFITS

- Deep freeze stable
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 10 PORTIONS

125 g QimiQ Classic, unchilled

230 g Butter

2 small Chili pepper, fresh, finely chopped

0.5 tsp Paprika powder

0.5 tsp Chilli spice

8 g Salt

Black pepper, freshly ground

10 Pike perch fillet

METHOD

1. Whisk the butter until fluffy. Slowly add the QimiQ Classic step by step and continue to whisk until smooth.
2. Add the remaining ingredients and mix well.
3. Fill the butter into piping bag and pipe rosettes. Chill well.
4. Place the butter rosettes onto fried pike perch fillet and serve.