



PIKE FILLET WITH KOHLRABI AND CRESS IN WHITE WINE SAUCE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- 100% natural, contains no preservatives, additives or emulsifiers



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easy

INGREDIENTS FOR 8 PORTIONS

FOR THE WHITE WINE SAUCE

500 g QimiQ Cream Base
800 g Kohlrabi, finely diced
40 g Butter
200 ml Dry white wine
Salt
Pepper
90 ml Dry vermouth
200 ml Vegetable stock

FOR PIKE PERCH FILLETS

8 Pike perch fillet(s) 150 g each
100 g Butter
Salt
Pepper
Lemon juice
4 tbsp Cress

METHOD

1. For the sauce: fry the kohlrabi in butter over low heat. Douse with white wine and reduce. Season to taste with the salt, pepper and Vermouth, add the clear vegetable stock and continue to cook until firm to the bite.
2. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
3. Carefully fry the fish fillets in butter on both sides.
4. Serve with the kohlrabi and garnish with cress.