



# SALMON AND PERCH ROULADE



## QimiQ BENEFITS

- Creamy consistency
- Full taste with less fat content
- Firmer and more stable fillings



25



medium

## INGREDIENTS FOR 10 PORTIONS

**750 g** Puff pastry

**25 g** Egg wash

## FOR THE SALMON FORCEMEAT

**175 g** QimiQ Cream Base

**400 g** Salmon fillet, pureed

**2** Egg(s)

**15 g** Noilly Prat/Vermouth dry

**8 g** Salt

**1.5 g** White pepper, ground

**300 g** Salmon fillet, diced

## FOR THE PERCH FORCEMEAT

**110 g** QimiQ Cream Base

**150 g** Perch fillet, pureed

**1** Egg yolk(s)

Salt

Black pepper, ground

**300 g** Crab meat

**75 g** Sugar peas

**5 g** Chives

**1 g** Tarragon

**25 g** Bread crumbs

**10 g** Red pepper(s), brunoise

## METHOD

1. For the salmon forcemeat: mix the ground salmon, QimiQ Sauce Base, eggs, Noilly Prat, salt and white pepper together well. Fold in the diced salmon fillet. Place the salmon forcemeat onto a sheet of plastic wrap.
2. For the perch forcemeat: mix the ground perch fillet, QimiQ Sauce Base, eggs, salt and pepper together well. Fold in the crab meat, peas, Panko, chives, tarragon and diced bell pepper. Place the perch forcemeat onto a sheet of plastic wrap.
3. Place the perch forcemeat on top of the salmon mixture and pinwheel. Wrap tightly and chill for a few hours.
4. Wrap with the puff pastry and keep both ends open.
5. Brush with the egg wash and bake in a pre-heated oven at 170° C for 35 minutes until golden brown.
6. Remove from the oven and allow to rest for a few minutes. Cut one end of the plastic wrap and swiftly pull the plastic out.
7. Slice the roulade and serve.