



WHITEFISH FILLET WITH VEGETABLES IN WHITE WINE SAUCE



QimiQ BENEFITS

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



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE VEGETABLES

800 g Seasonal mixed vegetables, cooked

40 g Butter

FOR THE SAUCE

550 g QimiQ Cream Base

70 g Dry white wine

350 ml Water

4 g Salt

0.2 g White pepper

3 g Onion, granulated

18 ml Fish stock

6 g Corn flour / starch

FOR THE FISH

10 ea Whitefish

Salt

Pepper

Lemon juice

100 g Butter

METHOD

1. Fry the mixed vegetables in butter shortly.
2. Carefully fry the fish fillets in butter on both sides.
3. For the sauce: mix all the ingredients together in a pan and bring to the boil.