



# SALMON FILLET WITH PUMPKIN AND HERB CRUST



## QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Light and fluffy consistency
- Full taste with less fat content



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easy

## INGREDIENTS FOR 4 PORTIONS

**4** Salmon fillets(s) 150 g each  
Salt and pepper

## FOR THE CRUST

**125 g** QimiQ Cream Base  
**1** Egg yolk(s)  
**2 tbsp** Flat-leaf parsley, chopped  
**50 g** Pumpkin seeds, roasted  
**1 tbsp** Pumpkin seed oil  
**1 tbsp** Bread crumbs  
Salt and pepper

## METHOD

1. Preheat the oven to 220 °C (conventional oven).
2. For the crust: mix the ingredients together and season to taste with salt and pepper.
3. Season the salmon fillets with salt and pepper and spread the top with the pumpkin seed crust mixture.
4. Bake in the pre-heated oven for approx. 8-10 minutes. Add the grill for the last few minutes to create a brown and crispy crust.