



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.