



# WHIPPED LEMON AND CORIANDER BUTTER ON SALMON FILLET



## QimiQ BENEFITS

- Deep freeze stable
- Quick and easy preparation
- Enhances the natural taste of added ingredients



15



easy

## Tips

Orange can be used instead of lemon.

## INGREDIENTS FOR 4 PORTIONS

### FOR THE LEMON DILL BUTTER

- |                |  |
|----------------|--|
| <b>125 g</b>   | QimiQ Whip Pastry Cream, chilled       |
| <b>250 g</b>   | Butter                                 |
| <b>80 g</b>    | Shallot(s), sauteed                    |
| <b>1</b>       | Garlic clove(s), finely chopped        |
| <b>1 tsp</b>   | Cilantro, finely chopped               |
| <b>0.5</b>     | Lemon(s), juice and finely grated zest |
| <b>0.5 tsp</b> | Dijon mustard                          |
|                | Salt and pepper                        |

### FOR THE SALMON FILLET

- |          |                              |
|----------|------------------------------|
| <b>4</b> | Salmon fillets(s) 150 g each |
|          | Vegetable oil, to fry        |

## METHOD

1. Whisk the butter until fluffy. Slowly add the QimiQ Whip step by step and continue to whisk until smooth.
2. Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. Pipe the mixture into a mould lined with cling film and chill well.
4. Roast the salmon fillet gently skin side down and finish the cooking process in a preheated oven at 160 °C for approx. 8 minutes.
5. Serve the salmon fillet with the lemon and coriander butter.