



COD FILLETS WITH FRESH LEMON ZEST



QimiQ BENEFITS

- Quick and easy preparation



20



easy

Tips

Serve with potatoes.

INGREDIENTS FOR 10 PORTIONS

1 litre(s) QimiQ Sauce Hollandaise

10 Cod fillets à 150 g

Salt

Vegetable oil, to fry

2 Lemon(s), juice and finely grated zest

METHOD

1. Season the cod fillets and roast gently on both sides. Finish the cooking process in the preheated oven at 160 °C for approx. 6-8 minutes.
2. Heat the QimiQ Sauce Hollandaise. Refine with the lemon juice and lemon zest and serve with the cod fillets.