

# 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) Qimi	iQ Sauce Hollandaise
<b>10</b> Cod	fillets à 150 g
Salt	
Vege	etable oil, to fry
2 Lem	on(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.