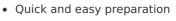




QimiQ BENEFITS





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.