



ARCTIC CHAR FILLET WITH WHIPPED PEA CREAM



QimiQ BENEFITS

- Foolproof real cream product - cannot be over whipped
- Enhances the natural taste of added ingredients
- Stable consistency



30



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE WHIPPED PEA CREAM

100 g	QimiQ Classic
200 g	QimiQ Whip Pastry Cream, chilled
300 g	Sugar peas
2 cl	White port
1 tbsp	White balsamic vinegar
	Salt
1 pinch(es)	Cayenne pepper
1 tbsp	Mint , chopped
50 g	Brown butter

FOR ARCTIC CHAR FILLET

10	Arctic char fillet à 160 g
	Salt and pepper
	Olive oil

METHOD

1. For the whipped pea cream: blanch the peas. Heat the QimiQ Classic until it melts and fill with the peas into a pacojet beaker. Deep freeze and pacotise as required.
2. Lightly whip the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the port wine, Balsamico vinegar, salt, pepper and mint and continue to whip until the required volume has been achieved.
4. Quickly whisk in the brown butter and the pea puree.
5. For the arctic char fillet: season the arctic char fillets with salt and pepper. Marinade with the olive oil and cook at 160 °C for approx. 10-12 minutes.
6. Serve the arctic char fillets with the whipped pea cream.