



# TROUT FILLETS WITH CREAMY CUCUMBER SALAD



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- No separation of oil



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easy

## Tips

White balsamic vinegar can be used instead of apple vinegar.

## INGREDIENTS FOR 10 PORTIONS

### FOR THE CREAMY CUCUMBER SALAD

**250 g** QimiQ Classic, unchilled

**120 ml** Vegetable oil

**360 g** Sour cream 15 % fat

**4** Cucumber(s), sliced

**100 ml** Apple vinegar

**1 bunch(es)** Dill

**1** Garlic clove(s), finely chopped

Salt and pepper

### FOR THE TROUT FILLETS

**20** Trout fillet(s)

Salt and pepper

Olive oil, to fry

## METHOD

1. For the creamy cucumber salad: whisk the unchilled QimiQ Classic smooth and slowly whisk in the oil until it emulsifies.
2. Add the remaining ingredients and mix well. Season to taste.
3. For the trout fillets: season the trout fillets with salt and pepper and slowly fry in hot olive oil, skin side down.
4. Serve the trout fillets with the creamy cucumber salad.