



SALMON FILLET IN PARCHMENT PAPER WITH LIME SAUCE



QimiQ BENEFITS

- Gluten free
- Creamy indulgent taste with less fat
- Problem-free reheating possible



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easy

INGREDIENTS FOR 10 PORTIONS

10 Salmon fillets(s) 150 g each

Lemon juice

Herb salt

FOR THE HERB TOPPING

250 g QimiQ Cream Base, chilled

160 g Mushrooms, finely chopped

2 tsp Butter

160 g Cream cheese

4 tbsp Mixed herbs, finely chopped

2 Garlic clove(s), finely chopped

Salt and pepper

FOR THE SAUCE

250 g QimiQ Cream Base

800 g Potatoes, cut into strips

500 g Carrots, cut into strips

200 g Peas in the pod

300 g Kohlrabi, cut into strips

250 ml Vegetable stock

60 ml Lime juice

Herb salt

METHOD

1. Preheat the oven to 240 °C (conventional oven).
2. Season the salmon with lemon juice and herb salt and allow to draw.
3. For the herb topping: fry the mushrooms in butter until the excess liquid has evaporated. Add the remaining ingredients and season to taste with salt and pepper.
4. Place the 10 fillets on individual sheets of parchment paper. Spread with the herb topping and wrap up well. Bake in the preheated oven for approx. 7-10 minutes.
5. For the sauce: cook the vegetables in the stock until tender to the bite.
6. Season to taste with the herb salt. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.