



GRATINATED PIKE PERCH FILLET



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- 100% natural, contains no preservatives, additives or emulsifiers
- Full taste with less fat content



15



easy

INGREDIENTS FOR 4 PORTIONS

4 Pike perch fillet(s), 160 g each

Salt and pepper

FOR THE CRUST

250 g QimiQ Cream Base

130 g Cream cheese

1 tbsp Flat-leaf parsley, chopped

2 tbsp Streaky bacon, diced

2 tbsp Bread crumbs

Salt

Black pepper, freshly ground

METHOD

1. For the crust: mix the QimiQ Sauce Base with the cream cheese until smooth. Add the remaining ingredients and mix well. Season to taste.
2. Season the pike perch fillet with the salt and pepper and steam.
3. Spread the gratin mixture onto the fish fillets and gratinate under a hot grill until done.