



PIKEPERCH FILLET WITH LEMON AND BUTTER SAUCE



QimiQ BENEFITS

- Can easily be pre-prepared
- Emulsifies with oil
- Acid stable and does not curdle
- No additional binding necessary



15



easy

INGREDIENTS FOR 10 PORTIONS

5 Pike perch fillet(s) 150 g each

30 ml Olive oil, to fry

FOR THE SAUCE

150 g QimiQ Cream Base

20 g Shallot(s), finely sliced

200 g Butter, chilled

40 ml Noilly Prat/Vermouth dry

350 ml Fish stock

50 ml Lemon juice

Lemon peel, finely grated

Salt

White pepper

METHOD

1. Fry the pikeperch fillet with the skin side down in olive oil.
2. For the sauce: fry the shallots in butter until soft. Douse with Noilly Prat and fish stock and reduce slightly.
3. Add the lemon juice and zest, remaining butter and QimiQ Sauce Base and blend smooth. Season to taste with salt and pepper and strain.
4. Pour into a 1 l iSi Gourmet Whip and screw in 2 chargers. Shake well and keep warm in a hot water bath.