



PIKEPERCH FILLET WITH KOHLRABI AND CRESS IN WHITE WINE SAUCE



QimiQ BENEFITS

- Acid and alcohol stable
- Smooth and creamy consistency in seconds
- Full taste with less fat content



25



easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Cream Base
400 g	Kohlrabi, finely diced
20 g	Butter
125 ml	Dry white wine
	Salt and pepper
3 tbsp	Dry vermouth
125 ml	Vegetable stock
4	Pike perch fillet(s) 150 g each
50 g	Butter
	Salt and pepper
	Lemon juice
2 tbsp	Cress

METHOD

1. For the sauce: fry the kohlrabi in butter over low heat. Douse with white wine and reduce. Season to taste with the salt, pepper and Vermouth, add the clear vegetable stock and continue to cook until firm to the bite.
2. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
3. Carefully fry the pike fillets in butter on both sides.
4. Serve the kohlrabi with the pike fillets and garnish with the cress.