



FRIED PIKEPERCH WITH A HORSERADISH CRUST ON COUNTRY STYLE RISOTTO

QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Acid, heat and alcohol stable
- Binds with fluid - no separation of ingredients



25



easy

INGREDIENTS FOR 4 PORTIONS

600 g Pike perch fillet, fried

FOR THE RISOTTO

25 g Onion(s), finely sliced

25 g Lean bacon, finely diced

20 g Butter

200 g Risotto rice

500 ml Vegetable stock

30 g Green peas, cooked

30 g Sweet corn, tinned and drained, cooked

10 g Parmesan, grated

FOR THE HORSE RADISH TOPPING

100 g QimiQ Classic

10 g Butter

10 g Horseradish, grated

Salt and pepper

Ground nutmeg

100 g Potatoes, floury

2 Egg white(s)

METHOD

1. For the risotto, fry the onion and bacon in butter until soft. Add the rice and continue to fry for a few minutes.
2. Slowly add the vegetable stock, stirring continuously and continue to cook until the rice is soft.
3. Add the peas, sweet corn and parmesan and mix well.
4. For the horseradish crust, place the QimiQ Classic, butter, horse radish and seasoning in a saucepan and warm until dissolved.
5. Add the mashed potato, mix well and allow to cool.
6. Whisk the egg whites until stiff and carefully fold into the mixture.
7. Spread the crust onto the pike perch fillets and gratinate under a hot grill until golden brown.