



# GRILLED STUFFED TROUT



## QimiQ BENEFITS

- Quick and easy preparation
- Fillings remain moist for longer
- Enhances the natural taste of added ingredients



25



easy

## INGREDIENTS FOR 8 PORTIONS

### FOR THE STUFFING

<b>125 g</b>	QimiQ Cream Base
<b>2</b>	Egg(s), hard boiled
<b>50 g</b>	Anchovy paste
<b>75 g</b>	Pickled gherkins, finely chopped
<b>75 g</b>	Onion(s), finely chopped
<b>15 g</b>	Mustard
<b>15 g</b>	Flat-leaf parsley, finely chopped
<b>10 g</b>	Paprika powder
<b>90 g</b>	Bread crumbs

### FOR THE TROUT

<b>8</b>	Fresh trout(s), gutted
<b>320 g</b>	Prosciutto Crudo ham, sliced
	Salt and pepper
	Lemon juice

## METHOD

1. Mix all ingredients.
2. Stuff the trouts with the stuffing and wrap in the ham slices. Slowly grill at low heat.