



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 4 PORTIONS

FOR THE STUFFING

- 125 g** QimiQ Classic, unchilled
- 1** Egg(s), hard boiled
- 1 tbsp** Anchovy paste
- 2** Pickled gherkins, finely chopped
- 0.5** Onion(s), finely chopped
- 1 tbsp** Mustard
- 2 tbsp** Flat-leaf parsley, finely chopped
- 1 tsp** Paprika powder
- 3 tbsp** Bread crumbs

FOR THE TROUT

- 4** Fresh trout(s), gutted
- 16 slices** Prosciutto Crudo ham
- Salt and pepper
- Lemon juice

METHOD

1. For the stuffing: whisk the unchilled QimiQ Classic smooth.
2. Add the remaining ingredients and mix well. Allow to chill for 1 hour.
3. Stuff the trouts with the stuffing and wrap 4 slices of ham around each trout. Slowly grill at low heat.