



# FRIED CHAR WITH LEMON SAUCE HOLLANDAISE AND ROOT VEGETABLES



## QimiQ BENEFITS

- Acid, heat and alcohol stable
- Emulsifies with butter
- Portioning directly from the iSi bottle as show effect
- Hygienic storage possible
- Can easily be pre-prepared



25



easy

## INGREDIENTS FOR 1 X 0.5 LITRE ISI GOURMET WHIP

### FOR LEMON SAUCE HOLLANDAISE

**150** QimiQ Cream Base

**6** Egg yolk(s)

**70 ml** White wine reduction/stock

**1** Lemon(s), juice only

**400 g** Clarified butter

Salt and pepper

### FOR THE ROOT VEGETABLES

**80 g** Carrot(s), julienne

**80 g** Leek, julienne

**80 g** Celeriac, julienne

**80 g** Celery, julienne

**80 g** Fennel, julienne

Olive oil, to fry

Salt and pepper

Vegetable stock

### FOR THE CHARD

**4** Char fillets 160 g each

Salt and pepper

Olive oil, to fry

## METHOD

1. For the hollandaise sauce: using an immersion blender, blend the QimiQ Sauce Base smooth with the egg yolks, white wine reduction and lemon juice.
2. Slowly add the clarified warm butter, stirring continuously.
3. Season with salt and pepper.
4. Strain through a fine sieve.
5. Serve immediately or mix with an immersion blender before serving if required. Alternatively fill into a 1 litre Gourmet Whip bottle. Screw in one charger, shake well and keep warm.
6. Lightly fry the root vegetables in olive oil. Season to taste, douse with the vegetable stock and cook the vegetables until tender to the bite.
7. Season the chard fillets. Fry, with the skin side down at medium heat, until the skin is crispy and the fish is almost cooked through.
8. Turn the fillets and flash fry.
9. Arrange the vegetables on plates. Cover with fish fillet and garnish with the lemon sauce hollandaise.