



TROUT FILLET ON RADICCHIO RISOTTO



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Acid stable and does not curdle



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easy

INGREDIENTS FOR 4 PORTIONS

4 Trout fillets, 150 g each

FOR THE RISOTTO

125 g QimiQ Classic, chilled

1 Onion(s), finely chopped

20 g Butter

200 g Risotto rice

200 ml Orange juice

400 ml Vegetable stock

Salt and pepper

40 g Cheese, grated

100 g Radicchio lettuce, finely sliced

METHOD

1. For the risotto: fry the onion in butter until soft. Add the rice, continue to fry until the rice is transparent and douse with the orange juice.
2. Gradually add the vegetable stock, stirring continuously. Season to taste with salt and pepper.
3. Add the Parmesan and radicchio to the tender rice, and finish with the cold QimiQ Classic.
4. Fry the trout fillets until almost done, with the skin side down. Turn over, flash fry on the other side and serve immediately with the risotto.