



# WILD CHAR IN A VEGETABLE AND HERB FOND



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Full taste with less fat content
- Problem-free reheating possible



15



easy

## INGREDIENTS FOR 4 PORTIONS

**4** Char fillets 160 g each

Salt and pepper

Olive oil, to fry

## FOR THE FOND

**250 g** QimiQ Sauce Base

**200 g** Potatoes, peeled

**200 g** Kohlrabi, peeled

**100 g** Onion(s), finely chopped

**600** Vegetable stock

**10 ml** Olive oil

Salt and pepper

Nutmeg, grated

Caraway seeds, ground

Bay leaf

**100 g** Radishes, cut into segments

**40 g** Mixed herbs, finely chopped

## METHOD

1. For the fond: dice the potato and kohlrabi into 1 cm cubes.
2. Lightly fry the potato and onion in oil. Add the kohlrabi and vegetable stock. Season to taste, bring to a boil and cook until the potatoes are tender to the bite.
3. Stir in the QimiQ Sauce Base. Add the radishes and finish with the herbs.
4. Season the char and fry with the skin side down until almost cooked through. Turn over, flash fry and serve immediately with the fond.