



SALMON FILLET IN PARCHMENT PAPER WITH LIME SAUCE



QimiQ BENEFITS

- Gluten free
- Creamy indulgent taste with less fat
- Problem-free reheating possible



25



easy

INGREDIENTS FOR 4 PORTIONS

4 Salmon fillets(s) 150 g each

Lemon juice

Herb salt

FOR THE HERB TOPPING

125 g QimiQ Sauce Base, chilled

80 g Mushrooms, finely chopped

1 tsp Butter

80 g Cream cheese

2 tbsp Mixed herbs, finely chopped

1 Garlic clove(s), finely chopped

Salt and pepper

FOR THE SAUCE

125 g QimiQ Sauce Base

400 g Potatoes, cut into strips

250 g Carrots, cut into strips

100 g Peas in the pod

150 g Kohlrabi , cut into strips

125 Vegetable stock

30 ml Lime juice

Herb salt

METHOD

1. Preheat an oven to 460 °F (conventional oven).
2. Season the salmon with lemon juice and herb salt and allow to draw.
3. For the herb topping: fry the mushrooms in butter until the excess liquid has evaporated. Add the remaining ingredients and season to taste with salt and pepper.
4. Place the 4 fillets on individual sheets of parchment paper. Spread with the herb topping and wrap up well. Bake in the preheated oven for approx. 7-10 minutes.
5. For the sauce: cook the vegetables in the stock until tender to the bite.
6. Season to taste with the herb salt. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.