



# PERCH FILLET IN SAFFRON AND LEEK SAUCE

## QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Acid, heat and alcohol stable
- Creamy indulgent taste with less fat



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easy

## Tips

Boiled potatoes and a salad with a low-fat dressing are recommended as side dishes.

## INGREDIENTS FOR 4 PORTIONS

**600 g** Perch fillet

Salt and pepper

Lemon juice

**2 tbsp** Sunflower oil

## FOR THE SAFFRON AND LEEK SAUCE

**400 g** Leek, cut into strips

**0.5** Onion(s), finely chopped

**1 tbsp** Das Beste vom Lande, Butter

**2 tbsp** White wine

**150 ml** Clear vegetable stock

**1 pinch(es)** Saffron

**125 g** QimiQ Classic, chilled

Salt and pepper

Dill

## METHOD

1. Season the perch fillets with the lemon juice, salt and pepper and allow to draw. Carefully fry the fish fillets in oil on both sides.
2. Blanch the leek in salted water, drain and set aside.
3. For the sauce, fry the onion in butter until soft. Add the white wine, vegetable stock and saffron and cook for a few minutes.
4. Add the leek, season to taste and finish the sauce with cold QimiQ Classic. Sprinkle with dill and serve with the perch fillets.