



SEA BASS WITH COCONUT VANILLA SAUCE, TAMARIND SAUCE AND QUINOA BOMBAY STYLE FROM EMANUEL WEYRINGER



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients
- All natural, contains no preservatives, additives or emulsifiers



25



hard

INGREDIENTS FOR 4 PORTIONS

FOR THE COCONUT VANILLA SAUCE

150 g QimiQ Classic Vanilla

100 ml Coconut milk

20 g Coconut

2 g Thai fish sauce

Salt, to taste

Sugar, to taste

FOR THE TAMARIND SAUCE

2 g Ginger root, brunoise

2 g Lemon grass, finely chopped

0.5 tsp Tamarind paste

0.5 tsp Hoisin sauce

1 tsp Lime juice

0.5 tsp Chinese black vinegar

FOR THE PLUM PUREE

100 g Plums

Sugar

Lemon juice

Cinnamon, ground

Vanilla pod(s)

FOR THE QUINOA BOMBAY STYLE

70 g QimiQ Classic

75 g Milk

42 g Butter

Salt and pepper

Nutmeg, ground

70 g Quinoa

1 Egg(s)

1 Egg white(s)

Parsley, minced

Green onion(s), minced

Vegetable oil

10 Cilantro/coriander seeds

10 Mustard seeds

25 Caraway seeds

Curcuma, dried

Ginger powder

Ginger root

Vegetable stock

Green onion(s), minced

Cilantro / coriander leaves, minced

FOR THE SEA BASS

600 g Sea bass fillet

Salt and pepper

Vegetable oil, to fry

METHOD

1. Backofen auf 170 °C (Umluft) vorheizen.
2. For the coconut sauce: combine all ingredients and bring to a boil. Mix with an immersion blender until foamy.
3. For the tamarind sauce: place all ingredients into a saucepan and warm up.
4. For the plum puree: combine all ingredients and bring to a boil. Cook for a few minutes, mix well and strain through a fine sieve.
5. For the quinoa Bombay style: bring the QimiQ Classic with the milk, butter, salt, pepper and nutmeg to a boil. Add the polenta and cook for approx. 15-20 minutes.
6. Stir one egg into the warm quinoa and allow to cool.
7. Whisk the egg whites until stiff and add fold with the chopped parsley and spring onions into the mixture. Place the mixture in a piping bag and pipe onto oiled baking sheet. Bake in the preheated oven at 340 °F for approx. 5 Minutes.
8. Meantime sauté the coriander seeds, mustard seeds and caraway seeds in oil. Add the curcuma and ginger. Sprinkle with the vegetable stock, add the green onions and parsley. Roll the baked quinoa slices in it.
9. Season the sea bass and fry with the skin side down until almost cooked through. Turn over, flash fry and serve immediately with the coconut sauce, tamarind sauce, plum puree and quinoa.