



# GRILLED SALMON FILLET ON SALAD AND GREEN GAZPACHO SAUCE FROM HANS PETER FINK



## QimiQ BENEFITS

- Acid stable and does not curdle
- Binds with fluid - no separation of ingredients
- Creamy consistency



30



easy

## Tips

Instead of salmon you can also use the trout or char fillets. I usually use the Weber vegetable basket to grill the fish, this prevents the fish from sticking. You can also grill the fish on cedar planks.

## INGREDIENTS FOR 10 PORTIONS

### FOR THE GAZPACHO SAUCE

<b>150 g</b>	QimiQ Classic
<b>375 g</b>	Cucumber(s), coarsely chopped
<b>5</b>	Green onion(s)
<b>40 g</b>	Cilantro / coriander, coarsely chopped
<b>200 g</b>	Green bell pepper(s), coarsely chopped
<b>2 small</b>	Garlic clove(s), finely chopped
<b>50 ml</b>	Balsamic vinegar, white
<b>1 shot</b>	Tabasco sauce, to taste
<b>100 ml</b>	Olive oil

### FOR THE SALMON AND CIABATTA SALAD

<b>10</b>	Salmon fillet(s) 100 g each, without skin
<b>10</b>	Slices of ciabatta 1-1,5 cm thick
	Olive oil
	Sea salt
	Black pepper, freshly ground
<b>250 g</b>	Arugula [Rocket leaf]
<b>625 g</b>	Cherry tomatoes, halved
<b>2.5</b>	Avocado(s), diced

## METHOD

1. For the Gazpacho sauce: blend the QimiQ Classic, onions, coriander, peppers, garlic, vinegar and tabasco until smooth. Season piquant and chill.
2. Preheat the grill to 445-540 °F.
3. Brush both sides of the fish fillets and ciabatta slices with oil. Season the fish fillets with salt and pepper.
4. Clean the grill grate with a brush. Place the fish, flesh-side down, on the hot grill and cook over direct heat with closed lid for 6-8 minutes, turning once, or until grilled on both sides. For the remaining 30-60 seconds roast the ciabatta slices until toasted on both sides. Remove the fish and ciabatta from the grill.
5. Dice the salmon fillet and ciabatta bread. Pour some Gazpacho sauce into 4 shallow soup bowls. Arrange the rocket leaf salad, tomato halves and avocado on the sauce, top with the salmon and bread cubes, drizzle with olive oil and serve.