



# PIKE FILLET WITH KOHLRABI AND CRESS IN WHITE WINE SAUCE



## QimiQ BENEFITS

- Problem-free reheating possible
- Alcohol stable and does not curdle
- Creamy indulgent taste with less fat



25



easy

## INGREDIENTS FOR 10 PORTIONS

**250 g** QimiQ Classic, chilled

**1 kg** Kohlrabi , finely diced

**50 g** Butter

**320 ml** Dry white wine

Salt

Pepper

**950 ml** Vegetable stock

**25 g** Corn starch

**10** Pike perch fillet(s) 150 g each

Salt and pepper

Lemon juice

**125 g** Butter

**110 ml** Dry Vermouth

**25 g** Cress , to garnish

## METHOD

1. For the sauce, fry the kohlrabi in butter over low heat. Douse with white wine and reduce. Season to taste with the salt and pepper, add the clear vegetable stock and continue to cook until firm to the bite.
2. Mix the corn starch with cold water to a smooth paste and use to bind the sauce. Bring to a boil and remove from the heat.
3. Carefully fry the pike fillets in butter on both sides.
4. Finish the sauce with cold QimiQ Classic and Vermouth. Serve with the pike fillets and garnish with the cress.