



QimiQ **BENEFITS**

- Acid and alcohol stable
- Firmer and more stable fillings
- Creamy indulgent taste with less fat
- Problem-free reheating possible



25



easy

INGREDIENTS FOR 10 PORTIONS

125 g QimiQ Classic, room temperature

200 g Pike perch trimmings, minced

100 g Spinach, strained

4 g Salt

10 g Lemon juice

4 cl Pernod [Aniseed liqueur]

Cilantro / coriander spice, ground

600 g Pike perch fillet, skinned

200 g Salmon fillet, skinned

250 g QimiQ Classic, chilled

200 g Beluga lentils, soaked

200 g Mountain lentils, soaked

100 g Red onion(s), minced

50 g Olive oil

40 g Garlic, minced

250 ml White wine

400 ml Water

80 g Leek, chopped

80 g Yellow carrot, peeled

160 g Eggplant, peeled

120 g King oyster mushrooms, chopped

Salt, to taste

2 g Black pepper, freshly ground

10 g Parsley, minced

METHOD

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