



FENNEL SOUP WITH SESAME SALMON CUBES



QimiQ BENEFITS

- Acid and alcohol stable
- Smooth and creamy consistency in seconds
- Full taste with less fat content
- Problem-free reheating possible



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE SOUP

500 g	QimiQ Sauce Base
250 g	Fennel, finely sliced
80 g	Onion(s), finely sliced
80 g	Butter
75 g	Lemon grass, minced
125 ml	White wine
800 ml	Fish stock
100 ml	Apple juice
25 g	Lemon juice
4 cl	Pernod [Aniseed liqueur]
1	Bay leaf
	Salt
	White pepper, freshly ground
	Cilantro / coriander, ground

FOR THE SALMON CUBES

500 g	Salmon fillet, skinned
	Salt
	Black pepper, freshly ground
100 g	AP Flour
2	Egg(s)
100 g	Black sesame seeds
300 g	White bread crumbs

METHOD

1. For the soup: saute the fennel and onions in the butter. Add the lemon grass and sauté briefly.
2. Douse with the white wine. Add the fish stock, apple juice and spices and cook covered until the vegetables are soft.
3. Blend the soup and strain through a fine sieve. Add the QimiQ Sauce Base. Keep warm at 160° F.
4. For the sesame salmon cubes: cut the salmon fillet into 50 g cubes. Coat the salmon cubes with a mixture of the flour, egg and sesame-bread crumbs and briefly deep fry in hot oil.
5. Serve with the warm fennel soup.