



GRATINATED PIKE PERCH FILLET



QimiQ BENEFITS

- Bake stable
- Creamy consistency
- Full taste with less fat content



15



easy

INGREDIENTS FOR 10 PORTIONS

10 Pike perch fillet(s), 160 g each
Salt and pepper

FOR THE CRUST

500 g QimiQ Sauce Base

260 g Cream cheese

1 tbsp Parsley puree

2 tbsp Potatoes, diced

2 tbsp Streaky bacon, diced

1 tbsp Carrot(s), diced

2 tbsp Bread crumbs

Salt

Black pepper, freshly ground

1 tsp Wasabi

METHOD

1. For the crust: mix the QimiQ Sauce Base with the cream cheese until smooth. Add the remaining ingredients and mix well. Season to taste.
2. Season the pike perch fillet with the salt and pepper and steam.
3. Spread the gratin mixture onto the fish fillets and gratinate under a hot grill until done.