



WHIPPED CHILI BUTTER ON FRIED PIKE PERCH FILLET



QimiQ BENEFITS

- Freezer stable
- Full taste with less fat content
- Light and fluffy consistency
- Very high whipping volume



15



easy

INGREDIENTS FOR 10 PORTIONS

125 g QimiQ Whip, chilled

230 g Butter

2 small Chili pepper, fresh, finely chopped

0.5 tsp Paprika powder

0.5 tsp Chilli spice

8 g Salt

Black pepper, freshly ground

10 Pike perch fillet

METHOD

1. Whisk the butter until fluffy. Slowly add the cold QimiQ Whip little by little and continue to whisk for a few more minutes.
2. Add the remaining ingredients and whip until the required volume has been achieved.
3. Fill the butter into a piping bag and pipe rosettes. Chill well.
4. Place the butter rosettes onto the fried pike perch fillet and serve.