



WHIPPED CHILI BUTTER ON FRIED PIKE PERCH FILLET



QimiQ BENEFITS

- Freezer stable
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 10 PORTIONS

125 g	QimiQ Classic, room temperature
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 QimiQ Classic step by step and continue to whisk until smooth.
2. Add the remaining ingredients and mix well.
3. Fill the butter into piping bag and pipe rosettes. Chill well.
4. Place the butter rosettes onto fried pike perch fillet and serve.