



# PIKE FILLET WITH KOHLRABI AND CRESS IN WHITE WINE SAUCE



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- All natural, contains no preservatives, additives or emulsifiers



25



easy

## INGREDIENTS FOR 8 PORTIONS

### FÜR DIE WEISSWEINSAUCE

**500 g** QimiQ Sauce Base

**800 g** Kohlrabi , finely diced

**40 g** Butter

**200 ml** Dry white wine

Salt

Pepper

**90 ml** Dry Vermouth

**200 ml** Vegetable stock

### FÜR DIE ZANDERFILETS

**8** Pike perch fillet(s) 150 g each

**100 g** Butter

Salt

Pepper

Lemon juice

**4 tbsp** Cress

## METHOD

1. For the sauce: fry the kohlrabi in butter over low heat. Douse with white wine and reduce. Season to taste with the salt, pepper and Vermouth, add the clear vegetable stock and continue to cook until firm to the bite.
2. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
3. Carefully fry the fish fillets in butter on both sides.
4. Serve with the kohlrabi and garnish with cress.