



TAGLIATELLE WITH STRIPS OF SALMON IN A LEMON SAUCE



QimiQ BENEFITS

- Acid stable and does not curdle
- Enhances the natural taste of added ingredients
- Creamy indulgent taste with less fat
- Problem-free reheating possible



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easy

INGREDIENTS FOR 10 PORTIONS

800 g Salmon fillet, finely shredded

Lemon juice

Salt and pepper

40 g Butter

800 g Tagliatelle

Olive oil

2 tsp Butter

FOR THE LEMON SAUCE

250 g QimiQ Classic, chilled

600 Vegetable stock

300 ml White wine

2 tsp Lemon balm

2 tbsp AP Flour, plain

5 Lemon(s), squeezed

140 g Parmesan, grated

Salt and pepper

METHOD

1. Season the strips of salmon with lemon juice, salt and pepper. Allow to draw for 10 minutes, flash fry in butter and keep warm.
2. Cook the tagliatelle al dente in salt water with olive oil. Drain and douse with cold water. Toss in hot butter before serving.
3. For the lemon sauce, bring the stock, white wine and lemon balm to a boil. Bind the lemon juice with the flour and carefully add to the boiling sauce. Add the parmesan and season to taste. Finish with the cold QimiQ Classic.
4. Pour the lemon sauce over the tagliatelle tossed with the strips of fried salmon.