



# SALMON FILLET WITH PUMPKIN AND HERB CRUST



## QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Light and fluffy consistency
- Full taste with less fat content



15



easy

## INGREDIENTS FOR 4 PORTIONS

**4** Salmon fillets(s) 150 g each

Salt and pepper

## FOR THE CRUST

**125 g** QimiQ Sauce Base

**1** Egg yolk(s)

**2 tbsp** Parsley, minced

**50 g** Pepitas, roasted

**1 tbsp** Pumpkin seed oil

**1 tbsp** Bread crumbs

Salt and pepper

## METHOD

1. Preheat an oven to 440 °F (conventional oven).
2. For the crust: mix the ingredients together and season to taste with salt and pepper.
3. Season the salmon fillets with salt and pepper and spread the top with the pumpkin seed crust mixture.
4. Bake in the pre-heated oven for approx. 8-10 minutes. Add the grill for the last few minutes to create a brown and crispy crust.