



# WHIPPED LEMON AND CILANTRO BUTTER ON SALMON FILLET



## QimiQ BENEFITS

- Freezer stable
- Quick and simple preparation
- Enhances the natural taste of added ingredients



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easy

## Tips

Orange can be used instead of lemon.

## INGREDIENTS FOR 4 PORTIONS

### FOR THE LEMON DILL BUTTER

- 125 g** QimiQ Whip, chilled
- 250 g** Butter
- 80 g** Shallot(s), sauteed
- 1** Garlic clove(s), finely chopped
- 1 tsp** Cilantro / coriander, finely chopped
- 0.5** Lemon(s), juice and finely grated zest
- 0.5 tsp** Dijon mustard
- Salt and pepper

### FOR THE SALMON FILLET

- 4** Salmon fillets(s) 150 g each
- Vegetable oil, to fry

## METHOD

1. Whisk the butter until fluffy. Slowly add the QimiQ Whip step by step and continue to whisk until smooth.
2. Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. Pipe the mixture into a mold lined with cling film and chill well.
4. Roast the salmon fillet gently skin side down and finish the cooking process in a preheated oven at 320 °F for approx. 8 minutes.
5. Serve the salmon fillet with the lemon and coriander butter.