



TROUT FILLETS WITH CREAMY CUCUMBER SALAD



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- No separation of oil



15



easy

Tips

White balsamic vinegar can be used instead of apple vinegar.

INGREDIENTS FOR 10 PORTIONS

FOR THE CREAMY CUCUMBER SALAD

250 g QimiQ Classic, room temperature

120 ml Vegetable oil

360 g Sour cream 15 % fat

4 Cucumber(s), sliced

100 ml Apple cider vinegar

1 bunch(es) Dill

1 Garlic clove(s), finely chopped

Salt and pepper

FOR THE TROUT FILLETS

20 Trout fillet(s)

Salt and pepper

Olive oil, to fry

METHOD

1. For the creamy cucumber salad: whisk the unchilled QimiQ Classic smooth and slowly whisk in the oil until it emulsifies.
2. Add the remaining ingredients and mix well. Season to taste.
3. For the trout fillets: season the trout fillets with salt and pepper and slowly fry in hot olive oil, skin side down.
4. Serve the trout fillets with the creamy cucumber salad.