



QimiQ **BENEFITS**



## Tips

Mit Kräuteröl (z.B. Bachkresseöl)  
beträufeln und mit frischen Kräutern  
oder Kresse garnieren

## INGREDIENTS FOR 4 PORTION

**4** Catfish fillet(s), à 160 g

Salt and pepper

Olive oil

**300 g** Red onion(s), brunoise

**30 g** Butter

**20 g** Sugar

**165 ml** Red wine

**65 ml** Grenadine syrup

**65 ml** Balsamic vinegar, dark

**4 g** Salt

**1 g** Thyme

**1 pcs** Bay leaf

**10 g** Corn starch

**1 g** Orange zest

**3 g** Lemon peel

**250 g** QimiQ Sauce Base

**125 g** Smoked fish stock

**125 g**

**200 g** Butter

**300 g**

Salt and pepper

## METHOD

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